THE
INVALID'S
OWN BOOK.

M17102

22101609390

THE

INVALID'S OWN BOOK.

London:
Spottiswoodes and Shaw,
New-street-Square.

83350

THE

INVALID'S OWN BOOK:

A

Collection of Recipes

FROM

VARIOUS BOOKS AND VARIOUS COUNTRIES.

BY

THE HONOURABLE LADY CUST.

LONDON:
LONGMAN, BROWN, GREEN, AND LONGMANS.
1853.

5825

-3401371

WELLCOME INSTITUTE LIBRARY
Coll. welMOmec
Call No. WB400 1853 C98i

DEDICATED

BY GRACIOUS PERMISSION

TO

HER ROYAL HIGHNESS

THE DUCHESS OF KENT.

PREFACE.

ALL the works on Cookery hitherto published are full of Recipes to gratify the taste and provoke the appetite of persons in the enjoyment of good health; but few of the recipes contained in them are intended for those who, unfortunately, do not enjoy that blessing. It is for such persons that this little work has been written; and both the simplicity and the economy of its arrangements will, it is hoped, place it within the reach of all classes of society.

Many of the Recipes were collected for the use of a beloved suffering member of my own family, since deceased, the companion of our residences in the Spanish Main, many of the Dutch, French, Spanish, and English West Indian Islands, and North America, by whose bedside the midnight hours were beguiled in compiling them.

CONTENTS.

TEAS.

Page
Balm Tea - - - - - - 1
Spearmint Tea - - - - - 1
Peppermint Tea - - - - - 1
Rosemary Tea - - - - - 2
Lime-flowers Tea - - - - - 2
Violet Tea - - - - - - 2
Compound Camomile Tea - - - - 2
Liquorice Tea - - - - - - 3
Elder-flower Tea - - - - - 3
Cherry-stalk Tea - - - - - 3
Horseradish Tea - - - - - 4
Dandelion and Parsley Tea - - - - 4

WATERS.

Distilled Water - - - - - 5
Toast Water - - - - - - 6
Oatcake Water - - - - - 6
Biscuit Water - - - - - - 6
Tea Water - - - - - - 7
Acidulated Raspberry Water - - - - 7
Capilaire Water - - - - - 7
Mint Water - - - - - - 7

	Page
Peppermint Water	8
Cinnamon Water	8
Apple Water	8
Pine-apple Water	9
Lemon-peel Water	9
Orange-peel Water	9
Currant-Jelly Water	9
Tamarind Water	10
Cranberry Water	10
Compound Cranberry Water	10
Mulberry Water	11
Flavoured Soda Water	11
French Barley Water	11
Rice Water	12
Almond Water	12
Arrow-root Water	13
Prune, or Raisin Water	14
French Dried Fruit Water	14
Cream of Tartar Water	15
Fever Water	15
Another	16
Another	16
Another	16
Another	17
Lemonade	17
Orangeade	17
Compound Lemonade	18
Compound Orangeade	18
White Lemonade	18
American Sherry Cobbler	19
American Mint Julep	19
Imperial	19
Ginger Beer	20
Spruce Beer	21
Treacle Beer	21
Soda-water Powders	22

Page
Ginger-beer Powders - - - - - 22
Freezing Powder - - - - - 22
Another - - - - - - 23

EMULSIONS AND DRINKS OF A MORE NUTRITIOUS NATURE.

Milk Soda Water - - - - - 24
Strengthening Drink - - - - - 24
Orgeat - - - - - - - 25
Another - - - - - - 25
Another - - - - - - 26
A Dutch Beverage - - - - - 26
Marsh-mallow Emulsion - - - - 27
Almond Emulsion - - - - - 27
Linseed Emulsion - - - - - 28
Compound Linseed Emulsion - - - - 28
White of Egg Emulsion - - - - 28
Yolk of Egg Emulsion - - - - 29
Artificial Ass's Milk - - - - - 29
Artificial Goat's Milk - - - - - 30
Sweet Buttermilk - - - - - 30
Common Buttermilk - - - - - 30
Barley Milk - - - - - - 31
Isinglass Milk - - - - - - 31
Gum-arabic Milk - - - - - 31
Sago Milk - - - - - - 32
Coffee Milk - - - - - - 32
Rice-flour Milk - - - - - 32
Coal Milk - - - - - - 33
Milk Brai. (German) - - - - - 33
Saffron Milk. (Dutch) - - - - 34
Green-Gooseberry Milk - - - - 34
Apple Milk - - - - - - 34
Orange Milk - - - - - - 34

Page
Flour Milk - - - - - - 35
Arrow-root Milk - - - - - 35
Oatmeal Milk - - - - - - 36
Chocolate Milk - - - - - 36
Tous les Mois Milk - - - - - 36
Maccaroni Milk - - - - - 36
Vermicelli Milk - - - - - 37
Swiss Cream - - - - - - 37
White Custard - - - - - - 37
Another - - - - - - 38
Eau de Beurre. (French) - - - - 38
Lait de Poule. (French) - - - - 39
Rennet Whey - - - - - - 39
Two-Milk Whey - - - - - 40
Treacle Whey - - - - - - 40
Vinegar Whey - - - - - 40
Mustard Whey - - - - - 41

GRUELS AND PORRIDGES.

Groat Gruel - - - - - - 42
Oatmeal Gruel - - - - - 42
Polenta Gruel - - - - - - 43
Barley Gruel - - - - - - 43
Compound Barley Gruel - - - - 43
Salep Gruel - - - - - - 44
Cactus Gruel - - - - - - 44
Boiled Flour Gruel - - - - - 45
Arrow-root Gruel - - - - - 45
Tous les Mois Gruel - - - - - 45
Sago Gruel - - - - - - 46
Tapioca Gruel - - - - - - 46
Cassava Gruel - - - - - - 46
Strengthening Sago Gruel - - - - 46
Skim-milk Porridge - - - - - 47

Page
Another - - - - - - 47
Caudle - - - - - - 48
Another Cold Caudle - - - - - 48
Another Cold Caudle - - - - - 48
Rice Caudle - - - - - - 49
Another - - - - - - 49
Flour Caudle - - - - - - 49
Another - - - - - - 50
Bread Panada - - - - - - 50
Rusk Panada - - - - - - 51
Another - - - - - - 51
Another - - - - - - 51
Another - - - - - - 52
Another - - - - - - 52

SWEET JELLIES.

Jelly Stock - - - - - - 53
Gelatine or Isinglass Jelly - - - - 54
Hartshorn Jelly - - - - - 54
Marasquino or Noyeau Jelly - - - - 55
Spirits Jelly - - - - - - 55
French Jellies - - - - - - 55
Orange Jelly - - - - - - 55
Lemon Jelly - - - - - - 56
Whisked Jelly - - - - - - 57
Chartreuse Jelly - - - - - 57
Arrow-root Jelly - - - - - 57
Tapioca Jelly - - - - - - 58
Gloucester Jelly - - - - - 58
Cranberry Jelly (American) - - - - 59
Cranberry and Rice Jelly - - - - 59
Port-wine Jelly - - - - - 59
Egg Jelly - - . - - - 60
Iceland-moss Jelly - - - - - 60

Page
Carageen or Irish-moss Jelly - - - - 61
Oatmeal Jelly, or Stiff Porridge - - - 61
Pearl-barley Jelly, or Porridge - - - 61
Flummery, or Lowan's Jelly - - - - 62
Blanc-mange - - - - - - 62
Arrow-root Blanc-mange - - - - 63
Rice Blanc-mange - - - - - 63
Sago Blanc-mange - - - - - 64
Tapioca Blanc-mange - - - - - 64
Somersetshire Firmity - - - - - 64

DIET OF A MORE SOLID NATURE.

Maccaroni boiled - - - - - 65
Polenta boiled - - - - - - 65
Sweet Homily - - - - - - 66
Rice to boil - - - - - - 66
Rice and Apple - - - - - 67
Prunes and Rice - - - - - 67
Roasted Apples - - - - - 67
Apples and Custard - - - - - 68
Baked Pears - - - - - - 68
Stewed Apples - - - - - - 68

PUDDINGS.

Bread Pudding - - - - - 69
Another - - - - - - 69
Another - - - - - - 70
Another, baked - - - - - 70
Bread-and-Butter Pudding - - - - 70
Muffin Pudding - - - - - 71
Biscuit Pudding - - - - - 71
Whole Rice Pudding, baked - - - - 72
Ground Rice Pudding, baked - - - - 72

Page
Barley Pudding - - - - - 72
Millet Pudding - - - - - 73
Cowslip Pudding - - - - - 73
Mixed Pudding - - - - - 73
Custard Pudding - - - - - 74
Another, quickly made - - - - 74
Maccaroni Pudding - - - - - 74
Vermicelli Pudding - - - - - 75
Tapioca Pudding - - - - - 75
Sago Pudding - - - - - - 75
Hasty Pudding - - - - - 75
Cassava Flour Pudding - - - - 76
Oatmeal Pudding - - - - - 76
Plain Suet Pudding - - - - - 77
Veal Suet Pudding - - - - - 77
Another, or Dumpling - - - - - 78
Calf's Foot Pudding - - - - - 78
Marrow Pudding - - - - - 79
Omlet Truffle - - - - - - 79
Another - - - - - - 80
Sponge Pudding - - - - - 80
Dutch Gauffres - - - - - 80
Boiled Eggs - - - - - - 81
Another - - - - - - 81

BROTHS AND SOUPS.

Welsh Broth - - - - - - 82
French Cabbage Broth - - - - 82
Broth without Meat - - - - - 83
Another - - - - - - 83
Gourd Broth - - - - - - 83
Another - - - - - - 84
Beef Tea - - - - - - 84
Grain Soup without Meat - - - - 84

	Page
Fowl Tea	85
Veal Tea	85
Mutton Tea	86
Chicken Broth	86
A Broth	86
Another, soon made	87
Another	87
Another	87
Another	88
Calf's Foot Broth	88
Another	89
Plain Mutton Broth, without Vegetables	89
Another, more savoury	89
Another	90
Another, with Rice	90
Another, with Semoline	91
Another, with Arrow-root	91
Soup (Dr. Jephson)	91
Essence of Meat, or Glaize	91
Eel Broth	92
Tench Broth	92
Barley Broth	92
Mutton-shank Jelly (Lait de Poule)	93
Mutton-shank Jelly, or Soup	93
Pork Soup, or Jelly (Dr. Radcliffe)	93
Veal Soup, or Jelly (Dr. Jephson)	94
Fowl Jelly, or Soup	94
Partridge or Pheasant Jelly, or Soup	95
Cow-heel Jelly	95
Aspic Jelly	96
Sippets	97
Marrow Toast	97
Savoury Rice	97
Savoury Maccaroni	98
Fowl Panada	98
Calf's Foot baked	98

FISH.

Page
Whitings boiled - - - - - 99
Whitings broiled - - - - - 99
Whitings, another Way - - - - 100
Whitings, with Crumbs - - - - 100
Soles or Flounders in Cutlets - - - - 100
Smelts or Sparlings - - - - - 101
Smelts or Sparlings, another Way - - - 101
Smelts or Sparlings broiled - - - - 101
Fish in Water (Dutch Way) - - - - 102
Oysters or Cockles with Rice - - - - 102
Fish and Rice, or Kedgeree - - - - 103
Cod Sounds broiled - - - - - 103
Cod Sounds, another Way - - - - 103
A Fish Pudding - - - - - 104

MEATS.

Fowl Pudding or Paste - - - - 105
Sweetbreads - - - - - - 105
Sweetbreads, another Way - - - - 106
Tripe - - - - - - - 106
Tripe, another Way - - - - - 106
Tripe, with Onion Sauce - - - - 106
Tripe in Batter - - - - - 107
Fowl, with Rice - - - - - 107
Fowl, with Maccaroni - - - - - 107
Minced Meat in Maccaroni - - - - 107
Partridge roasted - - - - - 108
Pigeons roasted - - - - - 108
Pigeons stewed - - - - - 108
Pigeons broiled - - - - - 109
Chicken roasted - - - - - 109
Potted Fowl - - - - - - 109

Page
Fowl boiled - - - - - - 110
Beef stewed - - - - - - 110
Lamb-chops or Cutlets - - - - 111
Lamb's Feet - - - - - - 111
Calf's Feet - - - - - - 112
Pig's Feet - - - - - - 112
Mutton-chop, plain - - - - - 113
Another - - - - - - 113
Beef Rump Steak - - - - - 113
Ox-tongue fresh - - - - - 114
Ox-tongue pickled - - - - - 114
Meat Sandwiches - - - - - 115
Fish Sandwiches - - - - - 115
Vegetable Sandwiches - - - - - 115

PASTRY.

Rice Paste for savoury Dishes - - - - 116
Rice Paste for Sweets - - - - - 116
Potato Paste - - - - - - 117
Bread Crust - - - - - - 117
Genevese Paste - - - - - 117
Plain Short Crust - - - - - 118

BREADS, &c.

Bread (English) - - - - - 119
Bread (French) - - - - - 120
Bread Apple (Swiss) - - - - - 120
Wings - - - - - - - 121
Buns, plain - - - - - - 121
Cracknels - - - - - - 122
Wafers - - - - - - 122
Sponge Cakes - - - - - - 122
Another - - - - - - 123

Page
Lady's Fingers - - - - - 123
A Plain Cake - - - - - - 124
Rice Cake - - - - - - 124
Ginger Rocks - - - - - - 125
Bath Cakes - - - - - - 125
Coddenham Biscuits - - - - - 125
Tonbridge-water Cakes - - - - 126
Hard Biscuits - - - - - - 126
Crisp Plain Biscuits - - - - - 127
Tea Biscuits - - - - - - 127
Another Kind - - - - - - 127
Another Kind - - - - - - 128
Short Biscuits - - - - - - 128
Another Kind - - - - - - 128
Marathon Biscuits - - - - - 129
American Biscuits - - - - - 129
Potato Biscuits - - - - - 129
Patience Biscuits - - - - - 130
Rusks, or Tops and Bottoms - - - - 130
Baked Crusts - - - - - - 131

SYRUPS.

Syrup of Roses - - - - - 132
Syrup of Mulberries - - - - - 132
Syrup of Orange-flowers - - - - 133
Syrup of Saffron - - - - - 133
Syrup of Lemons - - - - - 133
Syrup of Oranges - . - - - 134
Raspberry Vinegar - - - - - 134

CORDIALS.

Barley Wine - - - - - - 135
Mulled Wine - - - - - - 135

Page
Cyder Cup - - - - - - 136
Claret Cup - - - - - - 136
Milk Punch - - - - - - 136
Punch - - - - - - - 137
Egg Wine - - - - - - 137
Another - - - - - - 138

EXPLANATION OF INGREDIENTS - - - 139

ERRATA.

Page 30. last line, for "reducing iron-burn" read "assuaging thirst."
33. line 4. for "bright" read "black."
62. line 4. for "Lowan's" read "Sowan's."
64. line 7. for "Firmity" read "Fromity."

THE

INVALID'S OWN BOOK.

TEAS.*

BALM TEA.

POUR boiling water upon the dried leaves of balm. Let it infuse till sufficiently strong, and pour it off.

◆

SPEARMINT TEA

Is made in the same way.

◆

PEPPERMINT TEA

Is made in the same way.

---

* Fresh herbs or flowers should never be used for infusions; they should always be previously dried.

ROSEMARY TEA

Is made in the same way.

◆

LIME-FLOWERS TEA

Is a nice diluting drink, made from the blossoms of the lime tree.

◆

VIOLET TEA

Is made from the dried flowers of the wood violet.

◆

COMPOUND CAMOMILE TEA.

Take twenty camomile flowers, the rind of half a lemon peeled thin, and four cloves; pour a breakfast-cup of boiling water upon them, and let them stand closely covered all night. In the morning strain off the liquor, and take a wine-glassful half an hour before breakfast.

This, with a tea-spoonful of sal-volatile, was a favourite recipe of the late Dr. Maton, for indigestion.

◆

LIQUORICE TEA.

Pour boiling water upon bruised liquorice branch. Let it stand, and strain it.

This is a very good remedy for cough.

◆

ELDER-FLOWER TEA.

Infuse dried elder-flowers the same way as common tea is made. Add a little acid to hide the sickly taste of the elder. Sweeten to the taste.

This is an excellent remedy to promote profuse perspiration.

◆

CHERRY-STALK TEA.

Infuse cherry-stalks as above. Strain off the liquor.

This is a French remedy for dropsy.

HORSERADISH TEA.

Scrape horseradish root into a jug; pour boiling water upon it. Strain it and flavour it to the taste.

This is another remedy for dropsy.

◆

DANDELION AND PARSLEY TEA.

Wash and scrape six roots of dandelion, and six of parsley; add a pint of boiling water; set it by the fire to infuse for three hours. Add a pinch of salt to render it more palatable; *or*, what is more efficacious, a little saltpetre (nitre).

This is an excellent remedy in dropsy, &c., acting powerfully on the kidneys.

WATERS.

DISTILLED WATER.

Water that has been distilled is the softest of all waters, therefore the best adapted for drinking in cases of sickness, and for the purposes of infusions; but, as a still is rarely ready at hand, water of the same quality may be obtained by the easy method of fixing a tin pipe about four feet long to the spout of any common kettle, and placing the other end of it into a decanter placed in a tub of cold water. The liquid, as it drops, must be kept cool by frequently changing the water in which the decanter is placed. Distilled water is now recommended for gout and diseases of the kidneys. The taste being flat and not agreeable, it should be poured several times from one vessel into another before use.

TOAST WATER.

When you have toasted until brown about half a slice of a quartern wheat loaf, pour over it in a jar or jug about a quart of water. Let it stand an hour and a half, and pour the water clear from the toast into a wine decanter. It can be flavoured to the taste of the invalid if desired.

◆

OATCAKE WATER

Is made the same way, substituting oat-cake for bread.

This has proved very beneficial in cases of vomiting, which could not be allayed.

◆

BISCUIT WATER

Is made the same way as the two preceding, and will be found an agreeable variety.

TEA WATER.

Pour into a tumbler of cold water a cup of tea made in the usual manner, with sugar and cream.

◆

ACIDULATED RASPBERRY WATER.

Add a small quantity of raspberry vinegar to a tumbler of water.

◆

CAPILAIRE WATER.

Add to a decanter of water a small quantity of syrup of capilaire.

◆

MINT WATER.

Water of distilled spearmint can be obtained of any druggist, and diluted into a pleasant drink with cold water.

PEPPERMINT WATER.

This is easily made to the taste, or as a conveyance for medicines, by adding to a decanter of water some drops of essence of peppermint; or, if that is not to be had when required, peppermint lozenges dissolved in water have the same effect.

◆

CINNAMON WATER.

This is made the same way, when the true distilled cinnamon water cannot be obtained, only substituting essence of cinnamon.

◆

APPLE WATER.

Pour a quart of boiling water upon two or three apples sliced into a jug; either raw or roasted apples will do. Strain the liquor from the fruit, and add sugar to the taste.

PINE-APPLE WATER

Is made the same way with slices of pine-apple. The rind even of the fruit makes it quite as good.

◆

LEMON-PEEL WATER.

Slice very thin, or rather pare, lemon-peel into a decanter or jug; pour boiling water upon it; cover it close; when sufficiently strong of the peel, pour off the water, and add sugar.

◆

ORANGE-PEEL WATER

Is made in the same way, using the peel of the sweet orange, with a small quantity of that of the Seville orange also.

◆

CURRANT-JELLY WATER.

Put into a jug a few tea-spoonfuls of either red or black currant jelly; pour boiling water upon it, and when it is dissolved pour off the the clear part. Sugar may be added.

◆

TAMARIND WATER.

Pour boiling water upon bruised tamarind pods, or, when these cannot be obtained, upon the preserved fruit. Let it stand a few hours, and pour off the liquor.

◆

CRANBERRY WATER.

Pour boiling water upon bruised cranberries; let them stand a few hours; strain off the the liquor, and sweeten to the taste.

This drink is much used in America.

◆

COMPOUND CRANBERRY WATER.

Boil till smooth two large spoonfuls of oatmeal in a quart of water, with a slice of lemon-peel; mash a few dozen cranberries in a small quantity of cold water, and add them to the gruel, which must be very thin. Sweeten to the taste. A glass of white wine or a small quantity of brandy may be added.

MULBERRY WATER.

This is a pleasant variety, and is made by crushing a few of the ripe fruit, and pouring on boiling water as before directed.

FLAVOURED SODA WATER.

Put into a tumbler glass some of the syrup made from any of the recipes for " Syrups " in this book, and pour on it a bottle of soda water. This is a convenient beverage, as the flavour can be varied so many ways.

FRENCH BARLEY WATER.

Take two ounces of pearl barley, and boil it in half a gallon of water until tender, taking off the skim as it rises. Strain it through a fine sieve; sweeten to the taste. Lemon-peel can be added, as also the juice of orange, lemon, or any other fruit. The remaining barley boiled to paste is also good.

◆

RICE WATER.

Boil gently until quite soft in a quart of water three ounces of whole rice. Skim it as it boils. When the rice is as soft as paste, take it from the fire, and strain it through a fine hair sieve or cloth. Sweeten it to the taste with sugar or honey, which latter is the best in cases of colds; when a few apples boiled in it, or lemon-juice added, is an improvement. Rice water plain and iced is a valuable and agreeable drink in cases of diarrhœa.

◆

ALMOND WATER.

Blanch, that is, take the peels off by immersion in hot water, five ounces of sweet almonds, and about two ounces of bitter, rather less than more. Pound them to a paste in a marble mortar, with a little rose water, or orange-flower water, to prevent them oiling. Make a pint and a half of syrup, to which add the almonds, and let the whole simmer very gently for twenty minutes, when strain it, and add water to the taste of the invalid, also the flavouring.

◆

ARROW-ROOT WATER.

Peel and quarter three or four apples, and boil them until soft in about a quart of water, with a little lemon-peel, or other flavour, taking care to remove it before it tastes too strong. Rub a table-spoon of arrow-root in half a teacup of cold water until quite smooth; add by degrees another teacupful, still stirring and rubbing it with the back of the spoon; then pour it into the apple water, and let it all boil gently together a quarter of an hour

Pass it through a sieve. It can be taken either warm or cold.

This drink is also good for diarrhœa.

◆

PRUNE, OR RAISIN WATER.

Boil for half an hour a handful of prunes, or raisins, in three pints of water, which should boil when they are put in. Set it to cool after straining. Sweeten and flavour it to the taste; and a little sherry wine or brandy may be added. The fruit that is taken out, if prunes, need not be wasted, as they are no worse for eating, either as they are, or warmed up in syrup.

◆

FRENCH DRIED FRUIT WATER.

Boil three pints of water, and throw into it a handful of sliced dry figs; then add three apples, cut into round slices, and a small quantity of lemon-peel cut thin, or a bitter almond.

Simmer slowly for half an hour, and strain off the liquor, which can be taken warm or cold.

◆

CREAM OF TARTAR WATER.

Put a large table-spoonful of the powder of cream of tartar into a quart jug, with some thin sliced lemon-peel, and an ounce of gum arabic. Pour boiling water upon it. Let it stand some hours; sweeten to the taste. The quantity of cream of tartar can be regulated to the taste of the patient. It is a valuable medicine in cases of dropsy.

◆

FEVER WATER.

Pour into a tumbler of cold water a table-spoonful of lemon juice, or even vinegar, when the former is not ready at hand. The addition of any kind of syrup is a great improvement.

ANOTHER.

Put into a jug some dried borage and sage leaves, and a small quantity of wood sorrel; add a slice of lemon or orange, and pour boiling water upon it. Cover it, let it stand till cold, strain, and sweeten it.

◆

ANOTHER.

Put into a jug a small quantity of balm and sage leaves, and a little wood sorrel; add a slice of orange or lemon; pour boiling water upon it, cover it, and let it stand a few hours. Sweeten to the taste.

◆

ANOTHER.

Put two tamarind pods bruised, or two tablespoonfuls of the preserved fruit, and three ounces of chopped raisins or prunes, into a quart of water; simmer it slowly some hours; add a slice of lemon; let it stand, and strain it. Sweeten it to the taste.

ANOTHER.

Put into three pints of water an ounce of pearl barley previously well washed; set it on the fire, and change the water several times. Blanch and pound with a little rose or orange-flower water, a handful of sweet almonds, with one or two bitter ones if approved. Simmer gently a short time, sweeten, and flavour it to the taste after it is strained.

◆

LEMONADE.

Pour boiling water upon the juice of six lemons, and the rind of one peeled thin, and cover it close; add some syrup made with loaf sugar and water, or sugar-candy; dilute it with water to the taste, and strain it through a flannel bag.

◆

ORANGEADE.

This may be made in the same manner, substituting sweet oranges, and using a small quantity of the peel of a bitter orange.

COMPOUND LEMONADE.

Take two quarts of common barley water without sugar; add to it a pint of syrup made of loaf sugar, or sugar-candy, and some thinly sliced lemon-peel; the pulp may be added also. Simmer all together for a short time, and strain it into a decanter, adding more water to the taste, with sherry wine or brandy if necessary.

◆

COMPOUND ORANGEADE

Is made in the same way, using sweet oranges, with a small quantity of the rind of the bitter.

◆

WHITE LEMONADE.

Pare five lemons and two Seville oranges as thin as possible; put them into a basin with a quart of boiling water, half a pound of loaf sugar, the juice of the lemons and oranges, and half a pint of white wine; cover it, and let it stand all night. In the morning add half a pint of milk boiling, and strain it through a jelly-bag till clear.

◆

AMERICAN SHERRY COBBLER.

Put into a large tumbler two tea-spoonfuls of powdered sugar, a few thin slices of lemon-peel, and a wine-glass and a half of sherry wine; fill the glass with pounded ice.

◆

AMERICAN MINT JULEP.

Put into a tumbler glass some powdered sugar, a bunch of spear-mint, a wine-glass of sherry wine, the same quantity of brandy, and fill the tumbler with broken ice.

◆

IMPERIAL.

Two ounces of cream of tartar, and the juice and peel of two lemons; put it into a stone jar with seven quarts of boiling water; stir it, and cover it close. When cold, add half a pint of spirits to keep it; sweeten to the taste, and bottle it.

◆

GINGER BEER.

To ten gallons of water add fifteen pounds of loaf sugar, and the whites and shells of two eggs. Boil all together a quarter of an hour, and take off the scum as it rises; then add one pound of bruised ginger, and boil it a quarter of an hour longer. Strain it into a vessel to cool. When about milk warm, put it in the cask with a little good yeast. Take the juice of twelve lemons, and the peel of six, in which dissolve a little isinglass or gelatine, and put that in the cask. Next morning, when it has ceased to ferment, close it fast. In a fortnight it will be fit to bottle in wine bottles.

◆

SPRUCE BEER.

The recipe for spruce beer is sold on all the pots of Bridge's Essence of Spruce, which is required to make it. A little sugar, put in the glass when the beer is used, is an improvement.

◆

TREACLE BEER.

Put into two quarts of boiling water one pound of treacle; stir them till well mixed; then add six or eight quarts of cold water, and a teacupful of yeast. Put it into a cask, cover it with a coarse cloth doubled several times, and it will be fit to drink in two or three days. It may also be bottled. After the first time of making, the bottoms of the beer will serve for yeast. If intended for keeping, and made in large quantities, add a handful of hops, and one of malt, and, when done working, stop it close.

SODA-WATER POWDERS.

One ounce of tartaric acid, one ounce of supercarbonate of soda in fine powder, but *separately* made into eighteen powders. When required, dissolve a powder of each in water, and add them together in a large glass.

◆

GINGER-BEER POWDERS

Are made in the same way, adding a little powdered ginger; or the same effect is produced by adding to the above soda-water powders when dissolved a few drops of essence of ginger.

◆

FREEZING POWDER.

Saltpetre in fine powder five parts; salammoniac in fine powder five parts; water sixteen parts. Mix.

ANOTHER.

Common salt one part; snow two parts.

There is a patent machine with which, when the *first* powder is used, ice is soon produced.

EMULSIONS

AND

DRINKS OF A MORE NUTRITIOUS NATURE.

MILK SODA WATER.

Half fill a tumbler with milk, and pour upon it soda water.

◆

STRENGTHENING DRINK.

Boil a tea-spoonful of pearl barley in two pints of water, changing the water several times. When it becomes clear, add a little cinnamon or nutmeg, and some lemon-peel cut very thin. Strain it, and add a small quantity of milk. If approved, sweeten with sugar or honey.

ORGEAT.

Beat two ounces and a half of sweet almonds with a little rose or orange-flower water, to prevent their oiling. When beat fine, add a quart of milk, and water to the taste. Sweeten it with sugar, and add any flavour agreeable to the taste. A bitter almond may be pounded with the sweet ones; and half an ounce of powdered gum-arabic is very beneficial to allay irritation.

◆

ANOTHER.

Boil three pints of milk with a little lemon-peel or cinnamon, and a small quantity of honey or sugar. When cold, pour it upon beaten sweet almonds, with a few bitter ones to flavour it. The almonds must be beaten with rose water. A small quantity of liqueur or brandy may be added, if approved.

ANOTHER.

Blanch and beat half a pound of sweet almonds and twenty bitter ones, adding rose or orange-flower water as they are beaten, to prevent them oiling. Boil with two pints of milk a pint and a half of water; let it cool. Make a thin syrup of sugar and water, and add it to the almonds and milk, and strain it, and flavour it to the taste.

◆

A DUTCH BEVERAGE.

Hang a few pints of fresh churned buttermilk in a cloth, which has been previously washed out in beer and water, all night. The next morning the whey will have run from it; take the solid part, and mix it with milk or cream, and sweeten it to the taste.

This is very beneficial and cooling in fevers; but it must not be made from buttermilk churned from *sweet* milk; the milk must be first sour.

MARSH-MALLOW EMULSION.

Slice the dried roots of marsh mallows, and take four ounces of them, and boil them with an ounce and a half of chopped raisins in a quart of water. When it has boiled till there is a good sediment, strain it, and sweeten it with honey. Water can be added to the taste of the patient.

This is very beneficial in diseases of the kidneys.

◆

ALMOND EMULSION.

Half an ounce of blanched sweet almonds, and a quarter of an ounce of white sugar, beat in a marble mortar with a little rose water, and a quarter of an ounce of gum-arabic. When it is in a paste, add by degrees half a pint of cold water; stir it, and squeeze it through a cloth.

LINSEED EMULSION.

Take an ounce of linseeds, two drachms of liquorice root sliced and bruised; pour on them nearly a pint of boiling water. Place the jug containing the mixture on the hob by the fire for four hours, when strain it off.

◆

COMPOUND LINSEED EMULSION.

Boil half a teacupful of linseeds in a pint of water for about ten minutes, skimming it as the scum rises; strain it through a sieve. Beat in with a fork half a teacupful of new milk; sweeten with honey or sugar, and flavour it with lemon-peel or cinnamon, or a few sliced bitter almonds boiled in it.

◆

WHITE OF EGG EMULSION.

Beat the whites of two fresh eggs with a few table-spoonfuls of milk or cream, half a tea-spoonful of powdered gum-arabic, and a small quantity of honey or sugar.

This is very efficacious to swallow gently in sore throat.

◆

YOLK OF EGG EMULSION

Is made the same way, substituting the yolks of eggs for the whites; but being more sickly, it requires more flavouring.

◆

ARTIFICIAL ASS'S MILK.

Boil together a quart of water and a quart of new milk with a good quarter of an ounce of bruised eryngo root, and sweeten with sugar-candy. A quarter of an ounce of conserve of roses is a beneficial addition.

This, being astringent, must be used carefully.

ARTIFICIAL GOAT'S MILK.

Chop fine an ounce of fresh mutton suet, tie it in a muslin bag very lightly, so as not to squeeze the suet. Boil it slowly in a quart of new milk, and sweeten it to the taste with white sugar or sugar-candy.

This is highly nutritious.

◆

SWEET BUTTERMILK.

Churn in a small wooden churn new milk warm from the cow until butter rises; strain it, and drink the milk frequently.

◆

COMMON BUTTERMILK,

As churned from sour cream, is too well known to need a recipe.

It is only those persons who live in the country that know the cooling and beneficial properties of buttermilk in allaying irritation and fevers, and (reducing iron-burn.)

(aſsuaging thirst)

BARLEY MILK.

Rub with a spoon a small quantity of prepared barley in with a few tea-spoonfuls of new milk; add more by degrees, and boil it till it is of a proper consistency on a slow fire; flavour and sweeten it to the taste.

◆

ISINGLASS MILK.

Boil half an ounce of isinglass in a pint of new milk, with a little thin rind of lemon, or a bitter almond; strain it, and if it is too thick add more milk.

◆

GUM-ARABIC MILK.

Set some new milk to boil, and thicken it with powdered gum-arabic; flavour it with lemon-peel, or any other flavour, and sweeten it.

This is a nourishing food much used by the Arabs.

SAGO MILK.

Wash a large table-spoonful of sago, and boil it slowly in new milk with a small quantity of lemon or orange peel; sweeten to the taste.

The grains must be boiled till they are as soft as possible.

◆

COFFEE MILK.

Make some strong coffee in the usual way, clearing it well after; add new milk to the taste; sweeten with honey or sugar.

◆

RICE-FLOUR MILK

Is made the same way as barley milk. It is however, different in its properties, which must be considered in the sick room: rice, being more astringent, is fitter for diarrhœa.

COAL MILK.

Set on to boil a pint of new milk, and when it begins to boil, put in a piece of common bright coal, about the size of a large walnut; let it remain in until the milk is sufficiently thick; flavour and sweeten to the taste.

This is a very nutritive food, and easily obtained.

◆

MILK BRAI. (GERMAN.)

Melt in a pipkin two ounces of butter; when melted, and quite hot, add as much flour as the butter will absorb. Stir it on the fire for six minutes; fill the pipkin gradually with cold milk, and let it boil half an hour, stirring it all the time; then add two ounces of loaf sugar and a pinch of salt. Serve it up warm.

◆

SAFFRON MILK. (DUTCH.)

Set some milk on to boil, and add a small quantity of saffron; sweeten to the taste.

This is a favourite Dutch remedy for cold.

◆

GREEN-GOOSEBERRY MILK.

Set the fruit in a jar on a stove, or place the jar in a pan of water to boil; when soft, rub the fruit through a cullender with a spoon, and add milk and sugar to the taste.

◆

APPLE MILK

Is made the same way, but is improved by the addition of cinnamon or lemon-peel.

◆

ORANGE MILK.

Beat three eggs with a small quantity of capillaire, or orange syrup; add by degrees the juice of two large Seville oranges, and a pint of new milk cold; sweeten it to the taste, and flavour it with the rind of the oranges, which must be done very carefully, or it will be bitter. This must be made like custard, not allowed to boil, or it will curdle.

◆

FLOUR MILK.

Rub a spoonful of flour into a few spoonfuls of milk; add more by degrees, until you have a pint; add a small pinch of salt; flavour and sweeten it to the taste.

◆

ARROW-ROOT MILK.

Rub a tea-spoonful of arrow-root with a very small quantity of milk, adding more until it is the consistence of very thick cream; set it on the fire, adding more milk, and stirring it gently till it is quite thick and smooth; flavour and sweeten it to the taste.

OATMEAL MILK

Is made the same way; and a pinch of salt improves both.

◆

CHOCOLATE MILK.

Boil a pint of new milk, then scrape into it a cake of chocolate when it is boiling. Mill it off the fire until quite mixed; and after mill it on a slow fire until it boils. It keeps longer made the same way without milk.

◆

TOUS LES MOIS MILK.

This is a powder purchased at the grocer's, and it is used in the same way as arrow-root, and is as wholesome.

◆

MACCARONI MILK.

Stew maccaroni in water or new milk until quite tender; cut it very small; sweeten and flavour it to the taste, or use salt only.

VERMICELLI MILK

Is made the same way, substituting vermicelli for maccaroni.

◆

SWISS CREAM.

Boil a pint of cream or new milk with a little cinnamon or lemon-peel; rub a tea-spoonful of flour in a small quantity of milk, and add it to the rest, stirring it on the fire.

◆

WHITE CUSTARD.

Boil two pints of new milk with some cinnamon and a few bitter almonds. Beat to a paste with rose water a few sweet almonds, and add them to the custard. Thicken it to the taste with a little flour or arrow-root previously rubbed down with water or milk; sweeten and flavour it to the taste.

ANOTHER.

Boil a pint of milk with some cinnamon, or two spoonfuls of orange-flower or rose water. Blanch and beat four ounces of sweet almonds, and add the yolks of four eggs well beaten. Put it on a slow fire, and stir it till thick. It must be sweetened and flavoured to the taste, and the eggs must not be added until the mixture is cool.

◆

EAU DE BEURRE. (FRENCH.)

Melt a piece of butter about the size of a nut by pouring on it a pint of boiling water; add sugar and flavouring, and pour it from one vessel to another until it is in a high froth.

This should be taken warm going to bed, and is an easily obtained and quickly made good remedy for a cold.

LAIT DE POULE. (FRENCH.)

Beat an egg until it is in a high froth; put it into a glass with sufficient water to melt the sugar; fill it up with tepid water, stirring it all the time, and pour it from one vessel to another until it is in a high froth.

To be taken warm last thing at night as a cure for cold.

◆

RENNET WHEY.

Infuse a piece of the skin in a small quantity of boiling water, as for making cheese. Let it remain an hour or two. Put a table-spoonful of the fluid to the quantity of three pints of new milk, just *warmed,* not hot. Cover it with a cloth, and let it stand *still* until the curd is formed thick on the top. Press out and use the whey.

TWO-MILK WHEY.

Boil together new milk and buttermilk until a curd is formed. Let it stand by the side of the fire to settle, when strain off the whey. Sugar can be added if approved.

This is a cooling drink much used in the country.

◆

TREACLE WHEY.

Add a large spoonful of treacle to a pint of boiling new milk or buttermilk (the latter is the best); add a sprig of rosemary if not disliked. When it is curdled sufficiently, strain it from the curd. If it is too sweet dilute it with water; but it will not curdle with a less quantity of treacle.

◆

VINEGAR WHEY.

Curdle a pint of boiling milk with a small wine-glass of vinegar; then add black or red currant jelly, or a large spoonful of preserved tamarinds, or damsons. Strain off the whey from the curd.

◆

MUSTARD WHEY.

Curdle half a pint of new milk by boiling in it an ounce of bruised mustard seeds. Strain off the whey, and flavour it to the taste.

This is much used for dropsy.

GRUELS AND PORRIDGES.

GROAT GRUEL.

Wash well in cold water two ounces and a quarter of groats, changing the water; boil them slowly in a quart of water until half is boiled away. Keep stirring it, and mind that it is quite smooth. It may be strained or not. Add salt, milk, butter, sugar, or any approved flavouring.

◆

OATMEAL GRUEL.

Stir until smooth, in a basin, two ounces of oatmeal, with a small quantity of milk or water, until quite creamy. Put into a pan on the fire a pint of new milk or water, or a half of each, and add the oatmeal. Stir it till it boils. Let it boil about twenty-five minutes.

This can be seasoned or flavoured like the above.

◆

POLENTA GRUEL

Is made the same way, using a less quantity, as the flour swells very much in cooking. This is very nutritious, and less heating than oatmeal.

◆

BARLEY GRUEL.

Wash in two or three waters two ounces of pearl barley. Let it boil ten minutes, and change the water. Heat about three pints of milk or water, and add it to the barley, with a little cinnamon or lemon-peel, or salt only. Strain it.

◆

COMPOUND BARLEY GRUEL.

Boil in common barley gruel two ounces of sliced figs, three ounces of cut raisins, four drachms of sliced liquorice root, and a little lemon-peel. Boil it till it is reduced to half, and sweeten with honey to the taste.

◆

SALEP GRUEL.

Mix two tea-spoonfuls of salep in a small quantity of water. Rub it till smooth, and add it to a pint of water boiling on the fire. Let it boil for five minutes, stirring it, and add some lemon-peel. Wine or milk is a great addition to it. Sweeten to the taste.

◆

CACTUS GRUEL.

Split a leaf or two of the prickly pine cactus, and boil it in water until it is a thin mucilagenous beverage.

This is much used in Barbadoes as a remedy for inflammatory complaints.

BOILED FLOUR GRUEL.

Boil for three hours in a piece of linen, tied up, three table-spoonfuls of flour; let the bag be taken out, and allowed to cool. When quite cold, take it out of the bag; a ball will be found. Make the inside scraped into gruel, with water or milk, and flavour to the taste.

◆

ARROW-ROOT GRUEL.

Mix a dessert-spoonful with a small quantity of cold water or milk. Add a little more water slowly, and pour it into a pint of boiling water or milk, or half and half of each, and keep stirring it till it is thick and quite smooth. Cinnamon or lemon-peel can be added, and, when it is made with water, wine, if allowed. With brandy milk will not turn sour.

◆

TOUS LES MOIS GRUEL

Is made the same way.

SAGO GRUEL.

Wash the sago in several different waters. Let it soak for a short time; then add fresh water, and simmer it gently until the sago is quite clean, large, and soft; add milk or wine, or any other flavouring, as you would to arrowroot and tous les mois gruel.

◆

TAPIOCA GRUEL

Is made the same way as the preceding.

◆

CASSAVA GRUEL

Is made the same way. This is equally nutritious, and its use is not sufficiently estimated in this country.

◆

STRENGTHENING SAGO GRUEL.

Wash in several waters four table-spoonfuls of sago, and after it has soaked put it into three pints of water; add a small quantity of Hollands and sherry wine, some cinnamon, or nutmeg, or ginger, and some lemon or orange peel. Sweeten with honey or sugar. Let it boil gently. This is very strengthening after illness.

◆

SKIM-MILK PORRIDGE.

Make a thin gruel of groats; strain it; add milk, or equal parts of water and milk; sweeten and flavour it. The gruel should be strained before the other ingredients are added.

◆

ANOTHER.

Pour some water upon oatmeal to wash it; then, after throwing that away, pour on more; let it stand twelve or fourteen hours, and strain it. Boil the water with an equal quantity of milk; flavour it to the taste.

CAUDLE.

Beat an egg, yolk and white together, and stir it into a pint of thin cold gruel, of either groats or oatmeal; set it on the fire, adding wine or brandy, and flavouring. Sweetening spices as permitted to the patient.

ANOTHER COLD CAUDLE.

Boil a pint of gruel; when hot add a piece of butter about the size of a walnut, and some lemon or orange peel; add wine, brandy, milk, or spices, as permitted.

ANOTHER COLD CAUDLE.

Beat two eggs in cold water, and add the juice of an orange or of a lemon, a few spoonfuls of sherry wine or brandy, and flavouring and sweetening to the taste.

RICE CAUDLE.

Rub a table-spoonful of ground rice into a pint of water by degrees. Boil it till smooth and thick. Sweeten and flavour it like the preceding. If too thick dilute it.

◆

ANOTHER

Wash two spoonfuls of whole rice; pour off the water; then put the rice into a pint and a half of new milk previously boiled and allowed to grow cold. Simmer all gently on a slow fire until the rice is sufficiently soft to rub through a sieve, when add it again to the milk, and simmer it for a short time with a small quantity of lemon-peel, spices, or other flavourings.

◆

FLOUR CAUDLE.

Rub two tea-spoonfuls of flour into half a pint of cold water; put it into a saucepan with the same quantity of new milk; add lemon-peel, sweetening, or flavouring to the taste; or it may be eaten with salt alone.

◆

ANOTHER.

Rub a small piece of butter into some flour; add a pinch of salt, and melt it in half a pint of new milk and the same of water; sweeten and flavour to the taste. The caudle must simmer before the other ingredients are added, until it is quite smooth.

◆

BREAD PANADA.

Take a table-spoonful of grated bread crumbs, and add them to half a pint of water warmed on the fire. Boil it very fast for a few minutes with a little ginger or cinnamon, and a glass of sherry wine, or a table-spoonful of brandy. Lemon, orange-peel, or other flavouring can be added.

RUSK PANADA.

Boil for half an hour two rusks; strain off the water, and beat up the rusks in milk. Simmer it a short time, and add wine, sweetening, and flavouring to the taste.

◆

ANOTHER.

Make this the same way as the bread panada, only adding some syrup of orange-peel or capillaire, and a dessert-spoonful of brandy.

◆

ANOTHER.

Boil some lemon-peel, and a little of the juice, in some water; add a small quantity of syrup of capillaire, or a bitter almond; then put in the bread crumbs; boil all together slowly for five minutes.

ANOTHER.

Mix the crumbs of biscuit or new bread with water, a little salt, pepper, and a small piece of butter. Rub it well through a sieve, when add a small quantity of milk, or the whites of two eggs beaten. It must not boil after the eggs are put in.

◆

ANOTHER.

Break into a pipkin a penny roll, or the weight in biscuit; keep it on the fire till soft enough to pass through a sieve. Add a little salt and butter, and new milk. When cool, beat up the yolk of an egg and stir it in. Warm it all together on the fire, but do not let it boil.

SWEET JELLIES.

JELLY STOCK.

Boil, the day before jelly is required, two calf's feet (previously cut up) in two quarts of water. Boil them once up, and then let the pan simmer gently by the fire for about five hours. Keep the fat skimmed off as it rises; and when the feet are quite soft, strain off the liquor, and let it remain some hours, until it is quite hard, when again remove from the top all the sediments, leaving it pure and dry underneath. It is now ready for jellies.

Melt in a pan some sugar, with half a pint of water, wine in proportion to what is allowed, the rind of two lemons, and the juice of three or four, and the whites and shells broken together of five or six eggs, and the jelly stock. Put it on the fire, and whisk it till it boils, when strain it through a flannel jelly-bag. The first which runs through will be too thick, and must be returned again into the jelly-bag. When it is all clear, put it into a mould, and when cold turn it out, dipping the mould first lightly into warm water.

◆

GELATINE OR ISINGLASS JELLY

Is made the same way, using gelatine or isinglass, in the proportion to one quart of water, one ounce and a half of either, and boiling the stock till it is half reduced.

◆

HARTSHORN JELLY.

In two quarts and a half of water boil half a pound of hartshorn shavings, stirring till reduced to less than half, and proceed with the stock as for the preceding jellies.

MARASQUINO OR NOYEAU JELLY.

Mix five or six liqueur glasses of noyeau or marasquino, or other liqueurs, with a quart of any of the above stocks.

◆

SPIRITS JELLY,

Brandy, rum, or punch, is made in the same way.

◆

FRENCH JELLIES.

Let a layer of melted jelly cool in the bottom of your mould; then add a layer of any kind of fresh fruit, or soft dried fruit; then add another layer of jelly, and so on until the mould is filled.

◆

ORANGE JELLY.

Make half a pint of thick syrup, to which has been added, before you set it on to boil, some lemon-peel, and peel of one or two sweet oranges, and half a Seville orange peel; remove them before it becomes too bitter; skim it well; add the juice of six oranges, and the stock of half an ounce of isinglass or gelatine, dissolved as for other jellies. Pass it through a jelly-bag as before. In boiling jellies a small quantity of water added makes the scum rise better to skim off.

◆

LEMON JELLY

Is made the same way, using the rind of a lemon peeled very thin, the juice squeezed of five large lemons, and two or three glasses of any kind of pale light wine or brandy; and when lemons are not at hand, a few drops of essence of lemon, and a small quantity of citric acid powder, are good substitutes.

WHISKED JELLY

Is made from any of the above jellies, placed whilst hot in a vessel in ice (if possible), and whisking until it is in a froth, when turn it into a mould, as with other jellies.

◆

CHARTREUSE JELLY

Is made with all kinds of fresh fruits, tastefully arranged in shapes, building them round the mould, and filling up with jelly between the rows, as directed in "French jelly."

◆

ARROW-ROOT JELLY.

Rub till smooth two tea-spoonfuls of arrow-root in a very small quantity of cold water, as usual; add by degrees a little more. Have boiling in a pan a pint of water, with a lemon peel in it, some ginger, cinnamon, nutmeg, or any other flavouring allowed, and whatever quantity of wine or brandy, or a small quantity of both, is allowed. Sweeten to the taste, and boil it five minutes.

◆

TAPIOCA JELLY.

Wash a small quantity of tapioca in several waters; and let it soak in the last about seven hours, when put it into a pan with water, and simmer it gently until it is quite soft and clear. Lemon or orange-peel may be simmered in it; and wine, and flavouring, and sweetening to the taste. Of tapioca, a very small quantity goes a great way.

◆

GLOUCESTER JELLY.

Take of rice, pearl barley, sago, hartshorn shavings, and eryngo root sliced, each an ounce; simmer in three pints of water till reduced to one; sweeten and flavour to the taste. When cold, cut it up; and it may be taken dissolved in milk, wine, or broth.

CRANBERRY JELLY. (AMERICAN.)

Mix a double quantity of the juice strained from crushed cranberries to that of any of the stocks for jellies. Sweeten, and pour it into a mould. It will not look clear like other jellies. The fruit must be scalded first.

◆

CRANBERRY AND RICE JELLY.

Scald and press the juice from American cranberries, and make it into a jelly, with as much rice, tapioca, or sago, as will boil and turn out of a mould. Sweeten it to the taste. This jelly is eaten with wine, milk, or cream in America.

◆

PORT-WINE JELLY.

Simmer in a bottle of port wine an ounce of isinglass, with a small quantity of cinnamon, sugar, and cloves. This has been used with good results when the strength is greatly reduced, and more substantial nourishment could not be given.

◆

EGG JELLY.

Dissolve in a pint of water an ounce of gelatine; then add half a pint of white wine of any kind, the peel of half a lemon grated, and the juice of one large lemon and three large oranges. Beat the yolks of seven eggs very well, and add them to the mixture, with some white sugar; simmer all together gently for a few minutes.

◆

ICELAND MOSS JELLY.

Wash and bruise Iceland moss; put it to soak over night in tepid water; dry it; boil it in a saucepan till reduced to half the quantity. The proportion is an ounce to a quart of water. Strain it through a sieve, and take it with milk or wine, or flavoured, or with a tea-spoonful of "consumption syrup." In this preparation is a slight *bitter*, which is beneficial; but it *can* be removed by adding to the water in which it is soaked a small quantity of carbonate of soda.

◆

CARAGEEN OR IRISH MOSS JELLY.

Is made the same way. It is very cheap, and nearly as nutritive.

◆

OATMEAL JELLY, OR STIFF PORRIDGE.

Keep a pint of water boiling; and whilst it is still on the fire, stir in very fast small quantities of oatmeal, sprinkled in, until it is rather thick, when boil it slowly for half an hour. Turn it out into a soup-plate, and eat it with milk, or treacle, or butter and salt.

◆

PEARL BARLEY JELLY, OR PORRIDGE.

Wash some pearl barley well, and steam it with a little water (changing it once or twice) until the grain is quite soft. Rub it through a sieve, and eat the jelly like the oatmeal stiff porridge.

◆

FLUMMERY, OR LOWAN'S JELLY.

Boil for some time any quantity of oatmeal or groats, or even the husks of grain after thrashing (though of this a larger quantity is required), with hot water, and put it away for several days, until it becomes sour, when add more hot water, and strain it through a hair sieve. Leave the water to rest until there is a white flour deposited. Pour the water off it, and wash the flour with cold water. It may be dried; and when used, boil it with water, stirring it as it boils, and it becomes jelly. It is as nourishing as arrow-root, and may be flavoured and eaten in the same way.

◆

BLANC-MANGE.

Take some calf's-foot stock, or gelatine, or isinglass, in the proportion of two ounces to three half-pints of water of the two latter. When dissolved, add a pint of milk, and strain it. Flavour and sweeten it to the taste, and let it boil up once. Turn it into a mould, like jelly, if it is to look well.

◆

ARROW-ROOT BLANC-MANGE.

Mix arrow-root in the usual way, only using three times more than you would do for gruel. Add milk and flavouring. Sweeten to the taste, and simmer it till thick enough for a mould. Turn it out like blanc-mange.

◆

RICE BLANC-MANGE.

Boil as much ground rice in a pint of milk as will make it thick enough to turn out of a mould like the above, sweetening and flavouring it to the taste. A sauce can be added of milk, cream, or any of the invalid custards named in this book.

SAGO BLANC-MANGE

Is made the same way, washing first the sago in several waters.

◆

TAPIOCA BLANC-MANGE

Is made the same way, washing the tapioca, and using less of it.

◆

SOMERSETSHIRE FIRMITY.

Wash a quart of wheat, and boil it soft; add to it by degrees two quarts of new milk, breaking up the jelly in which the wheat is in when cold. Boil it till it is soft and mixed, and then add the yolks of a few eggs, well beaten, after cooling it. Add nutmeg, with sugar and a little ginger, if liked. Currants ought to be added, or chopped raisins; but they are omitted here as improper for invalids.

DIET OF A MORE SOLID NATURE.

MACCARONI BOILED.

PUT some maccaroni into a saucepan with cold water, and let it simmer, not boil, gently, until quite soft. It takes some hours to become fit for an invalid. Take it out of the water, and add milk and sugar; or eat it with salt and a little butter.

◆

POLENTA BOILED.

Boil polenta flour in water until it is quite soft, like rice. Eat it with salt and butter, or milk and sugar.

This is very nutritious.

SWEET HOMILY.

Grind Indian corn, but not into meal, or polenta flour (as it is then called), but leave the grains the size of rape seed. Sift off the flour through a cullender, shaking the grains from it. Wash them. Add one pint of grains to two of water. Boil briskly twenty minutes, skimming it. Steam it by the fire after pouring off the water, and eat it like the preceding, or with treacle.

◆

RICE TO BOIL.

Wash half a pound in several waters, to clean it. Set a few quarts of water on the fire to boil, and when it boils put in the rice, which boil seven or eight minutes, after which dry it; then put it into a covered vessel, and set it by the fire to dry and swell, shaking it now and then for twenty minutes. It may be eaten with salt and butter, milk, or treacle.

RICE AND APPLE.

Prepare the rice as above, or in milk, in which a small piece of butter may be added. Stew some apples soft, after paring them, adding sugar and mashing them. Put them in a hollow mould, and fill it up with the rice, having slightly greased it. Turn it out.

◆

PRUNES AND RICE.

Prepare and use both the ingredients in the same way. Prunes are improved by the addition of a small quantity of treacle.

◆

ROASTED APPLES.

Mark the apples round and round, as if you were going to peel them. This prevents them bursting, and looks nice. Roast them, and sift sugar over them.

APPLES AND CUSTARD.

Boil the apples; drain them; put them on a dish, and cover them with any of the invalid's custards named in this book.

BAKED PEARS.

Put into a pint of water some mace, cinnamon, and a few cloves; boil them; add a pint of white wine and the juice of two seville oranges, and sweeten with loaf sugar. Cut some baking pears into halves or quarters; put them into the syrup, and then into a moderately heated oven, or into a saucepan on the fire. Cover them and cook them till soft. Serve them with the liquor. They will keep in jars, and are improved in appearance by the addition of a little Alkanet root.

STEWED APPLES.

Skin some apples, and stew them in syrup flavoured with lemon peel, and a small quantity of the lemon.

PUDDINGS.

BREAD PUDDING.

Boil a small piece of cinnamon in a pint of new milk, with a little lemon peel. Let it cool: add sugar, the yolks of two eggs well beaten, and two ounces of bread crumbs. Chopped currants, or chopped stoned raisins, may, if allowed, be added.

◆

ANOTHER.

Spread thin slices of bread and butter to the quantity of an ounce and a half. Beat two yolks of eggs, and add them with seven table spoonfuls of new milk and sugar, and flavouring to the taste. Pour it on the slices in a dish, and bake it in a cool oven, or boil or steam it.

ANOTHER.

Pour a pint of boiling milk over half a pound of crumbs of bread, and leave it to soak. Whisk till very light the yolks of two eggs, add altogether with a very little salt and sugar, and flavouring, and boil or steam it half an hour in a basin.

◆

ANOTHER BAKED.

Make the pudding as before, laying at the bottom of a dish a small quantity of stewed apple or sweetmeat, and bake it.

◆

BREAD-AND-BUTTER PUDDING.

Make three slices of bread and butter. Butter a baking dish, and lay in it a few stoned and chopped raisins, and then the slices alternately. Beat three eggs with about three quarters of a pint of new milk; add flavouring to the taste, and half a nutmeg grated, and a very little salt, and three slices of bread and butter on the top, and bake it.

◆

MUFFIN PUDDING.

Boil a pint of milk eight minutes with a few carraway or coriander seeds, lemon peel, or orange peel, and sugar. Strain off the milk, and mix it while hot with a few light teacakes; add cinnamon or nutmeg, and a glass of brandy, and a quarter of a pound of dried preserved cherries. Bake it.

◆

BISCUIT PUDDING.

Grate some biscuits, pour a pint of boiling milk upon them, in which some lemon peel, nutmeg, and coriander seeds have been boiled and strained out; add the yolks of three or four eggs and a little flavouring or brandy, and bake it.

WHOLE RICE PUDDING BAKED.

Wash some rice; simmer two table-spoonfuls with a very little butter in a pint and a half of milk. If it is required stiff, two or three eggs beaten may be added. Sugar and flavouring must be put in whilst the milk is boiling. Bake it and boil it.

◆

GROUND RICE PUDDING BAKED.

To a pint and a half of new milk add a few coriander seeds, a stick of cinnamon, some lemon peel, and sugar. After baking it, boil twelve minutes, strain it upon two ounces of ground rice, and boil it twelve minutes. Add three quarters of an ounce of fresh butter, a very little salt, and three eggs well beaten; pour it into a dish. Bake or boil it.

◆

BARLEY PUDDING

May be made in the same way, substituting barley flour for rice flour.

MILLET PUDDING

May be made in the same way as whole rice.

◆

COWSLIP PUDDING.

Add a quart of chopped cowslip flowers to a biscuit pudding, in the proportion of half a pound of grated biscuit to three pints of new milk boiled with sugar, to be flavoured with lemon peel or orange-flower water, and the yolks of three eggs well beaten, added when the substance is cool. To be baked or boiled.

◆

MIXED PUDDING.

To a pound of biscuit in powder, or the same quantity of flour, add a pint of new milk and four eggs well beaten; flavour with orange-flower water, cinnamon, or ginger, and sweeten to the taste. The flour biscuit should be sprinkled in, slowly stirring it all the time, to prevent its getting into lumps.

CUSTARD PUDDING.

Beat three eggs with a little orange-flower water, and mix them with a pint of new milk in which a few bitter almonds have been baked. Butter a pudding mould, and pour in the mixture. Boil or steam it twenty-five minutes.

◆

ANOTHER, QUICKLY MADE.

Beat an egg in a teacup, and fill it with milk; add a very little salt, and boil it until it is solid, which it will soon be; set it with sugar or currant jelly; but it is longer in cooking if the sugar is added before boiling.

◆

MACCARONI PUDDING.

Wash two ounces of maccaroni; let it soak a quarter of an hour; dry it. Boil a pint and a quarter of new milk with a few bitter almonds, and half an ounce of butter once up, and then add the maccaroni; simmer it till tender, adding sugar to the taste. Bake or boil it.

VERMICELLI PUDDING.

Boil a pint of milk with a few bitter almonds, and a little nutmeg or cinnamon. When the vermicelli is quite soft, add sugar and two or three eggs well beaten. Bake, boil, or steam it.

◆

TAPIOCA PUDDING

Is made the same way. A small lump of butter is an improvement.

◆

SAGO PUDDING.

Wash the sago in several waters, and proceed in the same way.

◆

HASTY PUDDING.

Set some new milk on to boil with a few bitter almonds, lemon peel, or three or four bay leaves; add a very little salt. Take out the leaves, and when the milk is cool add two eggs well beaten. Set it on to boil, and sprinkle in flour lightly through a sieve, stirring and rubbing it well. Sweeten to the taste. It is better to strain it to be sure there are no lumps.

◆

CASSAVA FLOUR PUDDING.

Soak a Cassava cake in water till soft; add a quarter of a pound of butter, and a little sugar and spice, the yolks of five eggs well beaten, and the whites of three, a little brandy, and a bitter almond; flavour with rose water.

◆

OATMEAL PUDDING.

Steep a pint of oatmeal in a quart of boiled milk over night. Next morning mix it with half a pound of beef suet shred fine; add salt and grated nutmeg; add three eggs beaten, and a quarter of a pound of raisins stoned and chopped, and sugar to the taste. Tie it up, and boil it two hours, and mix with a simple sauce.

◆

PLAIN SUET PUDDING.

Take six spoonfuls of flour, a pound of beef suet sliced fine, a teaspoonful of ginger powder, a pinch of salt, and a quart of milk. Mix first, the eggs and flour with part of the milk thick, and the rest with the suet. Four eggs are an improvement if allowed. Boil two hours, leaving the pudding room to swell in the bag, or it will be heavy.

This pudding will agree when little or no other food will digest.

◆

VEAL SUET PUDDING.

Pour two quarts of boiling milk upon the crumb of three penny rolls. Melt one pound of veal suet, and add that; add a few chopped raisins, and sugar to the taste, with half a nutmeg: three or four eggs may be added if allowed. Boil or bake it; if the latter, butter the dish.

◆

ANOTHER, OR DUMPLING.

Make a light paste of a pint of milk, four eggs, a pound of suet, a little salt and nutmeg, two teaspoonfuls of ginger powder, and some flour; form it into dumplings, and roll them in a little flour. Put them into a pan of boiling water. Move them gently to prevent them sticking. In rather more than half an hour they are done.

◆

CALF'S FOOT PUDDING.

Mince some calf's feet fine, taking off the brown and fat part. Slice a pound and a half of suet without skin. Beat the yolks of six eggs and four whites. Take the grated crumb of half a penny roll, and a few chopped raisins; add sugar, and as much milk as will moisten it. Boil it nine hours, and serve with any simple sauce.

MARROW PUDDING.

Take a pint of new milk boiled with cinnamon and lemon-peel, and a small pinch of salt, quarter of a pound of beef marrow chopped fine, some slices of citron and orange-peel, grated nutmeg, and half a pound of sponge cake, a little sugar, a glass of wine or brandy and two eggs. Bake it; or put the ingredients into a dish without the eggs, and fill it up with some of the plain custard named in this book, and then bake it.

◆

OMLET TRUFFLE.

Take six eggs; whisk the whites and yolks separately until they are in a strong froth; add to the yolks a spoonful of flour and a little sugar, and any approved flavouring; then whisk all well together. Butter a dish, and bake it in a hot oven. Loosen it from the dish; sift sugar over it whilst in the oven. It should rise very high.

ANOTHER.

Prepare the ingredients like the last. Butter a pan, and warm it on the fire, and make it into pancakes thicker than the common sort. Turn it on a dish, sift sugar over, or spread a little sweetmeat on it, and proceed with another in the same way, until there are four or five. Sprinkle sugar or frothed white of egg on the top, and serve.

◆

SPONGE PUDDING.

The weight of two eggs in butter, the same in flour, and the same in sugar. Beat the butter to a cream, and add the rest with any kind of approved flavouring. Bake them in little moulds twenty minutes. Serve with arrow-root sauce flavoured with jelly or wine.

◆

DUTCH GAUFFRES.

Make a paste with one pound and a half of flour, and a quarter of an ounce of yeast, and a little tepid water. Let it rise; add a small quantity of salt, one pound of butter, and six eggs well beaten, with orange-flower water, or any other flavouring. Work it all together into a batter, with milk or cream, and let it rise. Heat the gauffre tongs, bake them on it, and sift sugar over.

◆

BOILED EGGS.

For an invalid an egg should never be boiled longer than two minutes and a half.

It is said an egg is equal in nourishment to a quarter of a pound of meat.

◆

ANOTHER.

Boil water with a very little vinegar in it. When you break the egg keep it together neatly in the shell before you turn it into the pan. It takes about two minutes to poach. Lay it upon a piece of toasted bread, and serve it hot.

BROTHS AND SOUPS.

WELSH BROTH.

Fry some bread and vegetables in meat dripping, and pour boiling water upon it. Add herbs, and salt, and seasoning.

◆

FRENCH CABBAGE BROTH.

Boil two pounds and a half of bacon in a gallon of water. Add a turnip, two or three carrots, two or three onions, a little celery, and sweet herbs. Cut the vegetables into long pieces. Stew it all together slowly some hours, when add seasoning, and a small quantity of brown sugar. The broth may be coloured with it: if allowed, pour it upon toasted bread.

BROTH WITHOUT MEAT.

Fry any kind of vegetables with onion and a little dripping or butter, having previously cut them into slices. Add seasoning and salt. Pour water upon it, stew it, and keep skimming it. Add a little vermicelli or rice.

◆

ANOTHER.

Boil a quart of water with half a handful of sorrel leaves, and a small quantity of chervil, and two lettuces cut. Add any other sweet herbs which are approved, and some salt and seasoning. Simmer it a short time in a covered pan, and strain it off. This is often taken in France cold.

◆

GOURD BROTH.

Boil some slices of gourd, and pass it through a sieve. Add some milk and water, equal quantities, a small quantity of butter, and some salt and pepper, and a little sugar.

ANOTHER.

Boil some milk with the whites of a few eggs, four whites to a pint; add a very little butter, and a little salt. Pour it upon toast laid in the dish, or upon the crust of a loaf.

◆

BEEF TEA.

Sprinkle with salt half a pound of rump steak, cut into slices, put into a large jug or basin, pour a pint of boiling water on it, and cover it; letting it stew for an hour on the hob. Put it all together into a pan, and boil it twenty minutes, and strain it. More water can be added afterwards.

◆

GRAIN SOUP WITHOUT MEAT.

Fry in dripping or butter some carrots, turnips, and onions, cut in small pieces or dice. Add water and rice. Boil all together until the rice is quite tender, about an hour and a half.

Add salt, pepper, and sweet herbs. Skim off the fat. Add some toasted bread cut in dice.

◆

FOWL TEA.

Cut the skin and all the fat both outside and inside from a small fowl after you have cut it up. Remove the liver, and the parts which adhere to the backbone. Put it into about a quart of water, with a pinch of salt, and let it stew by the fire in a covered jug from four or five hours, or more, and strain off the broth.

◆

VEAL TEA

Is much the same as beef tea, using the leanest part of veal, and using a pound of meat to a pint and a half of boiling water. Cut it into pieces first. This is rather longer cooking than beef tea. If the end part of the knuckle is used, it will become jelly, and will keep longer if tied down in a cool place, and can be reduced, when used, to the taste of the invalid.

MUTTON TEA

Is made the same as beef tea. Cut a pound of lean mutton into small pieces, and stew it in a pint and a half of boiling water. Barley or rice can be added, if approved.

◆

CHICKEN BROTH.

Make this as directed for fowl tea, but add rice, or barley, or vermicelli, with celery and parsley, or parsley-root. It is rendered more nourishing by adding, whilst cold, the yolk of an egg beat up in a little of the broth before it is put into it.

◆

A BROTH.

Put some lean beef, veal, and mutton shank into a covered jug with as much water as will cover them. Stew them by the side of the fire, or in the oven, until all is quite tender. Add salt, and any herbs approved. Dilute to the taste of the patient.

ANOTHER, SOON MADE.

Cut the fat off a few bones of loin or neck of mutton, and set them to stew in a covered jug, with three quarters of a pint of water, after having beaten and crushed them. Add onion, salt, and sweet herbs. Give it a boil. When cold, skim it.

◆

ANOTHER.

Boil two pounds and a half of lean meat in two quarts of water, with salt and a large handful of chervil, till reduced to half the quantity. Add any other herbs or roots, and boiled rice in barley. Skim off the fat.

◆

ANOTHER.

Put into a covered vessel, with three quarts of water, a knuckle of veal, or a shoulder, with very little meat on it. Cut up an old fowl, clean it from fat, bruise it, cut it up, and add that. Then add some shank-bones of mutton bruised, a few small onions, or one large one, a few blades of mace, peppercorns, and sweet herbs, and a piece of bread. Stew until all the goodness of them is in the broth. Skim it.

◆

ANOTHER.

Put one pound of mutton, one of veal, and two of beef, cut and beaten, into a covered vessel with four or five quarts of water, with sweet herbs, seasoning, and roots, and let it stew till nearly half the quantity is consumed.

◆

CALF'S FOOT BROTH.

Boil three calf's feet in a gallon of water to half; when cold, take off the fat, and keep the jelly for use. When you wish to make the broth, take a cup-full, and add a little sugar, a small quantity of wine, nutmeg, and salt, and, if approved, a small quantity of sugar; stirring it quickly, but do not let it boil. A very little butter and the yolk of an egg is an improvement.

◆

ANOTHER.

Boil two calf's feet, two ounces of veal, and two of beef or mutton, in three quarts of water, with seasoning, a little salt, and any herbs approved. Add a crust of bread, reduce it to half, and, when cold, skim it.

◆

PLAIN MUTTON BROTH, WITHOUT VEGETABLES.

Break the bones of a pound and a half of neck of mutton, and boil it in three pints of water, with a little salt, and a few peppercorns, if allowed. When cold, skim off the fat.

◆

ANOTHER, MORE SAVOURY.

Break the bones of a pound of neck of mutton, and put it into a covered pan with some salt, and three pints of water, half a small onion, a little parsley-root or celery, and a turnip, and a little brown sugar. Simmer it till reduced like the preceding broths; let it go cold, and skim off the fat. Vermicelli, or pearl-barley may be added, and the meat and vegetables are very good, if the patient is permitted to eat them.

◆

ANOTHER.

Make your broth first, according to any of these recipes, and strain it. Add a few spoonsful of rice or vermicelli, and set it on the fire again, boiling it until these are tender, which will be in about a quarter of an hour.

◆

ANOTHER, WITH RICE.

Put a large spoonful of rice into a stewpan, with some water, and a small piece of butter. Let it stew till quite soft. Strain it, and pour your broth upon it.

ANOTHER, WITH SEMOLINE.

Make this in the same manner as the preceding.

◆

ANOTHER, WITH ARROW-ROOT.

Mix the arrow-root in a little cold broth, and add it to rest whilst boiling.

◆

SOUP (DR. JEPHSON).

Cut into pieces a pound of lean veal, the same of beef, with as much water as will cover them, and put it into an earthen jar. Tie it down, and simmer it in a pan of water for twenty-four hours. Add salt.

◆

ESSENCE OF MEAT, OR GLAIZE.

Put two pounds of meat, of any kind of bird or animal, into a bottle with neck sufficiently wide to admit it, and put it into a pan of water on the fire until it boils. Let it boil about a quarter of an hour, and strain it. If this is put into a skin, like a black pudding, it will keep a long time, and can be diluted at any time for broths, gravies, or soups.

◆

EEL BROTH.

Simmer half a pound of eels with three pints of water, some parsley root or sweet herbs, peppercorns, and salt. When no more good can be obtained from the fish, strain it. Take off the fat.

◆

TENCH BROTH

Is made the same way as the eel broth. They are both very nutritious.

◆

BARLEY BROTH.

Wash a quarter of a pound of pearl barley, and boil it in a quart of water till it is as soft as possible. Add a few sweet herbs, and a little salt. Strain it.

◆

MUTTON SHANK JELLY (LAIT DE POULE).

Beat up an egg until it is in a high froth, and fill the basin up with broth. Serve with toast. This is very light and nutritive.

◆

MUTTON SHANK JELLY, OR SOUP.

Clean well twelve shanks of mutton. Put them into four quarts of water with onion, salt, pepper, and sweet herbs, and some bread crust, until reduced to half; or put them into a covered jug in an oven. Strain off the soup, and, after taking off the fat when cold, it is fit for use.

◆

PORK SOUP OR JELLY (DR. RADCLIFFE).

Cut up and break the bone of a leg of pork: simmer it gently in three gallons of water till reduced to one. Let half an ounce of nutmeg, and the same of any other spice, stew in it. Strain it; take a cup of the broth three times in the day.

◆

VEAL SOUP, OR JELLY (DR. JEPHSON).

Slice a pound of lean veal very thin; put it into a covered vessel, with layers of sliced turnip, alternately meat and turnip. Add one teacupful of water and a little salt; place it in a pan of water, and simmer it three or four hours, or do it in the oven. When cold it will be a jelly, and may be taken in that way, or warmed into soup.

It is very nutritious.

◆

FOWL JELLY OR SOUP.

Skin and cut in pieces an old fowl; break the bones; put it into an earthen pan with a cup of water, and simmer it some hours, either in the oven, or in a pan of water. Add salt and strain it. To be eaten either as jelly or warmed into soup.

◆

PARTRIDGE OR PHEASANT JELLY, OR SOUP.

Skin and cut in pieces two large old partridges or one pheasant. Fry it with a small quantity of butter, or bacon-fat, onions, celery, and salt. When quite done, pour three quarts of boiling water upon it, and stew it in a covered vessel in a pan of water on the fire, or in an oven three hours. Strain off this soup.

◆

COW-HEEL JELLY.

Split a cow's heel and boil it in broth till quite soft. Stew an old fowl, cut in pieces, with some veal and beef or mutton, without water, in a covered jug placed in a pan of boiling water, or in an oven, for some hours. Then add some good broth, sweet herbs, and a bay-leaf and some salt, and let it stand again all together, when add the cow's heel cut into small pieces. Bread and vegetables may be added. The hard meat is best strained out, and the cow-heel left in to be eaten.

◆

ASPIC JELLY.

Boil in vinegar a handful of tarragon and chervil. When it tastes sufficiently strong, add some jelly of white meat or poultry reduced. Season it to the taste, and clarify it.

When you have made the aspic to your taste, add the whites of four or five eggs whisked light. Stir them on the fire constantly in the boiling aspic. When it becomes *white* it is near boiling; cover it and set it by the side of the fire or on a stove. When it is quite clear, strain it through a jelly-bag with sweet jelly. If you wish it as jelly, and you do not find it when cold sufficiently stiff to turn out of a mould, add more calf's foot stock.

SIPPETS.

When the stomach cannot bear meat, toast some slices of bread, lay them on a hot plate, and pour hot meat gravy upon them. Add salt to the taste.

◆

MARROW TOAST.

Boiled marrow spread upon toast with a little salt added. This has never been known to fail in allaying vomiting proceeding from irritation after an emetic, or from other causes. And the effect is the same upon animals of the dog and cat species—only given without the toast; but melted and poured down the throat when just warm, in the quantity of about half a tea-spoonful.

◆

SAVOURY RICE.

Boil rice very light, as directed, and add some good meat gravy, warming all together. Add salt, and serve it hot.

SAVOURY MACCARONI.

Boil maccaroni as directed, and add gravy the same as you would do to the savoury rice.

◆

FOWL PANADA.

Pound the meat of a fowl that has been boiled, but not quite done enough, in a mortar until it is in a fine paste. Add a little of the water in which it was boiled; flavour with lemon, salt, and nutmeg, or other spice; and boil it a few minutes.

◆

CALF'S-FOOT BAKED.

Put two calf's feet into the oven with two pints of water, and the same quantity of new milk in a jar; cover it close, and bake it till quite soft. This is very easy of digestion.

FISH.

WHITINGS BOILED.

Put your whitings into a pan or fish-kettle of boiling water, holding about two quarts, with an ounce of salt in it. Simmer them gently for ten minutes. When they are cooked sufficiently, they leave the bones easily.

◆

WHITINGS BROILED.

When you have cleaned your whitings, dredge them lightly with flour; also the grid-iron. Broil them on a clear fire; not near enough to discolour them. Turn them three or four times. They feel firm when sufficiently broiled. Large fish take about a quarter of an hour or twenty minutes. Sprinkle a little salt upon them. Serve with melted butter, and a little mustard, if allowed, rubbed into it.

◆

WHITINGS, ANOTHER WAY.

Melt a small quantity of butter in a frying-pan. Flour lightly your whitings, and cook them gently in it, until they are sufficiently done. Sprinkle a little salt over them: do not let them be greasy.

◆

WHITINGS, WITH CRUMBS.

Dredge the whitings lightly with flour, then egg them with a brush, and dip them into grated bread. Fry them lightly in a butter previously melted in the frying-pan, or in salad oil.

◆

SOLES OR FLOUNDERS IN CUTLETS.

These may be done in any of the preceding ways; but they require rather longer time to cook.

SMELTS OR SPARLINGS.

Take a few large smelts, throw them into a stew-pan with a pinch of sugar, and the same of salt, with a little parsley-root or parsley. Keep them covered, and simmer them from five to ten minutes, according to the size of the smelts. The water in which they were boiled may be served with them. It should not be *more* than half a pint in quantity.

◆

SMELTS OR SPARLINGS, ANOTHER WAY.

Mix, in a small quantity of cold water or broth, a little prepared potato-flour or arrow-root, and proceed as above. It makes a good sauce, or broth to the fish.

◆

SMELTS OR SPARLINGS BROILED.

Dredge them lightly with flour, and broil them on a gridiron over a slow fire. Sprinkle them with salt, and serve with fried parsley.

FISH IN WATER (DUTCH WAY).

Clean and wash some perch, or dace, or flounders. Put into a stew-pan some parsley-root, salt, a bunch of parsley, and some peppercorns and water. Boil for half an hour gently. Take out the parsley-leaves and put in fresh ones. Put in the fish and simmer them till done. Count out the peppercorns, that none remain.

Serve fish and liquor together, in a deep dish. To be eaten with brown bread and butter.

◆

OYSTERS OR COCKLES WITH RICE.

Boil rice very tender, as directed. Take the hard parts and beards from oysters, and mix the soft part of the fish with the rice, adding the liquor. Warm all together, and serve.

Cockles can be done in the same manner; but they are not so digestible.

FISH AND RICE, OR KEDGEREE.

Boil a breakfast cup of whole rice till soft; chop a boiled haddock, or any other white fish, into pieces; take out all the bones; add to the fish the rice, with three ounces of butter. Stir all gently on the fire, and add salt and cayenne pepper. It must be served dry and hot. Some hard boiled eggs, chopped, ought to be added, if not objectionable to the invalid.

◆

COD SOUNDS BROILED.

Scald, clean, and rub them with salt. Wash them, and set them on the fire in a pan of water till tender. Melt some butter with flour,—add salt, mustard, and a little brown gravy,—which pour over the sounds.

◆

COD SOUNDS, ANOTHER WAY.

Prepare them as above, and stew them in white gravy, thickening it with a little arrow-root or flour, and then gently beating it up. Season with salt and pepper, if allowed.

◆

A FISH PUDDING.

Pound some cold fish in a mortar, with a few spoonfuls of broth, till it is in a paste. Add a small lump of butter, and some crumbs of grated bread. Mix it with the yolks of four eggs, well beaten, and strain it through a sieve. Put it into a basin, with the whites of the eggs well beaten. Put it into a soufflé dish, or mould, into an oven, and bake it.

MEATS.

FOWL PUDDING OR PASTE.

TAKE the meat of a young fowl, after having taken off the skin and sinews, and pound it very fine in a mortar; then soak some light bread in broth or milk; and boil a calf's udder and pound that also. Then make the three ingredients into separate balls of the same size. Take a ball of each, and make it into one, seasoning it, and adding three eggs to the whole mixture. Have ready boiling water, throw in the pudding, and poach it like an egg.

◆

SWEETBREADS.

Boil them slowly, and serve with salt and pepper if allowed.

ANOTHER WAY.

Boil them first, and then dry them, and broil them on a gridiron a light brown.

◆

TRIPE.

Boil some tripe and onions in two different waters, then boil both together until the tripe is very soft and tender. Eat it with salt, pepper, and melted butter.

◆

TRIPE, ANOTHER WAY.

Boil it tender; grate some bread, and sprinkle it with crumbs and yolk of egg, and broil it a light brown. Season it to the taste.

◆

TRIPE, WITH ONION SAUCE.

Boil it, and serve it with onion sauce.

TRIPE IN BATTER.

Boil it, and fry it in batter.

◆

FOWL, WITH RICE.

Free a young fowl from all the skin outside and inside, also from all the fat and sinews. Simmer it in good strong broth, or meat tea, until it is quite tender, and add salt. Boil rice as directed, add it to the liquor, and dish it up with the fowl.

◆

FOWL, WITH MACCARONI.

Cook the fowl in the same way, and substitute maccaroni for rice.

◆

MINCED MEAT IN MACCARONI.

Boil maccaroni; cut it in slips the depth of your mould; lay it in so as to form a covering inside the mould; then add the minced meat prepared and seasoned, and steam or boil it. The mould must be first greased, or it will not turn out well.

◆

PARTRIDGE ROASTED.

Partridges are roasted the same way as chickens; a young one will not require more than ten minutes to cook. To be eaten with bread sauce.

◆

PIGEONS ROASTED.

They may be done the same way, only they do not take so long to cook.

◆

PIGEONS STEWED.

Truss a pigeon as for boiling, and stew it in half a pint of mutton broth for about twenty minutes.

PIGEONS BROILED.

Cut them open, and broil them lightly, or dip them in grated crumbs and egg before boiling. Chopped herbs may be added.

◆

CHICKEN ROASTED.

After having drawn and trussed neatly your chicken, set it before a clear fire, and let it roast five or six minutes. Then with a little butter in a spoon rub the chicken all over. The fire must not be too brisk, as it should not colour it more than a light yellow. In about a quarter of an hour a light smoke will rise from it, which shows it is done enough; but if you are not quite sure, press it lightly with your finger and thumb, and if it feels solid you may remove it from the fire.

◆

POTTED FOWL.

Take with a fork all the meat off cold roasted or boiled fowl; put it into a stewpan; then in another pan put all the bones beaten small into a half a pint of water, some seasoning, parsley, and a little onion, if approved. When the liquor is half reduced, strain it, and add it to the meat, with a little flour and butter rubbed together, a little salt, and a pinch of sugar. Boil it two minutes. If it is too thick, add more water or thin broth.

◆

FOWL BOILED.

Put the fowl into a pan with a pinch of salt, a quart of water, an ounce and a half of butter, and simmer it a quarter of an hour if a small bird, and longer if it is a large one. If you add vegetables, you will have a nice nourishing broth, besides the fowl; and you can add to it rice, barley, or vermicelli, whichever is the most approved.

◆

BEEF STEWED.

Put a few pounds of beef into a stewpan with a quart of water; put it on the fire, and skim it as it boils; add some onion, turnip, carrot, and celery cut into small pieces. Stew it about two hours and a quarter, until the liquor is reduced to less than half. Serve the meat on a dish, the soup in a basin. Be particular about skimming the fat clean off.

◆

LAMB-CHOPS OR CUTLETS

May be cooked in the same manner; but little more than half the time is required to cook them.

◆

LAMB'S FEET

Are highly nutritive when properly cooked. Let them be well cleaned, and soaked for a quarter of an hour in boiling water; after which the principal bone will draw out readily. Put two into a stewpan with a pint of water, with a little flour rubbed into it, and a large pinch of salt. When on the fire stir them frequently, till they boil; add celery and parsley, and a little onion, and some peppercorns; and boil them slowly until they are quite tender. Serve them, after they are strained from the liquor, with melted butter or a plain white sauce.

◆

CALF'S FEET

May be dressed in the same way, but, being larger and more tough, they require more boiling in double the quantity of water or broth. They must be as soft as possible.

◆

PIG'S FEET.

After they are well cleaned, soak them for some hours. Boil them till quite tender, and afterwards boil them again in water with salt and vinegar. Dry them, and serve them in a cloth on a dish. The best sauce is melted butter, with a little sugar and vinegar in it.

MUTTON-CHOP PLAIN.

Cut a chop from the lean side of a loin of mutton; pare off the fat, and trim it neatly; beat it well to make it tender, and then, with a clear fire, put it on the gridiron. Season it with pepper and salt, and after turning it several times whilst it is broiling, press it, and if it feels tender, it is sufficiently cooked. Let the plate on which you serve it be very hot.

◆

ANOTHER.

Cut your cutlet from the neck of mutton, trim it, and cook it like the preceding.

◆

BEEF RUMP STEAK.

Cut half a pound of steak from the most tender part of a rump of beef. Beat it with a rolling-pin, and broil it on the gridiron. When ready to serve, sprinkle a little salt upon it.

OX-TONGUE FRESH.

Lay it in warm water for some hours, and clean it. Trim it neatly from all the fat, and lard it with a larding-pin in the *thickest* part; slightly skewer it, and put vegetables round it, tied on. Roast it for two hours and twenty minutes; before it is done, remove the paper, so as to brown it. Serve it with any kind of plain vegetable.

◆

OX-TONGUE PICKLED.

Set it on the fire in two gallons of cold water; when it boils, only simmer it for three hours; but the best way is to try with a fork if it is quite tender. A dried tongue requires at least to soak twenty-four hours before it is boiled. Before it is served, skin it. A tongue is best for an invalid fresh out of pickle.

◆

MEAT SANDWICHES.

Grate some tongue, or meat that has been either roasted or boiled, and make it into sandwiches of thin bread and butter, neatly cut. Mustard may be added if allowed.

◆

FISH SANDWICHES

Are made in the same manner, of any previously cooked fish grated, or in thin slices.

◆

VEGETABLE SANDWICHES

Are made in the same way, substituting mustard and cress, or minced salad, flavoured with salad sauce of vinegar, mustard, salt, salad oil, or cream.

PASTRY.

RICE PASTE FOR SAVOURY DISHES.

Wash well some rice in several waters; then put it into a covered pan to simmer slowly, with water or milk, or milk only. Add salt; and when it is quite soft, mix an egg with it. Make as it were a wall round a dish, and place the meat inside.

◆

RICE PASTE FOR SWEETS.

Boil in a small quantity of water a quarter of a pound of ground rice. Strain it, and beat it in a mortar quite fine, with one egg well beaten, half an ounce of butter, and a pinch of salt. Mould the paste as for tarts.

POTATO PASTE.

Pound boiled potatoes very fine, and add sufficient milk or butter to make them into a paste, with an egg. Keep the paste-board and roller floured to prevent it sticking; roll it to the thickness required, and bake it.

◆

BREAD CRUST.

Scrape the inside out of a penny roll. Soak it in milk if intended to fill with sweets; if for savouries, in gravy: for the former sprinkle with sugar; for the latter salt. Use a few grated crumbs and eggs for either, and bake it.

◆

GENEVESE PASTE.

Take the same weight in unbroken eggs of themselves, flour, sugar, and butter. Beat the butter to a cream. Add the ingredients, with rasped and grated lemon peel, and a glass of brandy to keep it from rising. A pinch of salt is an improvement. Butter the tins slightly before you bake.

◆

PLAIN SHORT CRUST.

Ten ounces of fine flour rubbed in four ounces of flour, one egg, and an ounce of sugar in fine powder.

BREADS, &c.

BREAD (ENGLISH).

AFTER sifting a peck of flour into a trough, make a hole in the centre. Strain a pint of yeast through a hair sieve, mixed with a pint of water just warm. Stir into the yeast and water a small quantity of the flour, leaving it in the hole in the centre of the rest to prove if it will rise. Set it in a warm place for an hour, when you will see the effect. Afterwards, mix the whole with two quarts of lukewarm water, and a pinch of salt; and after you have kneaded it to a proper thickness, try it again in an hour after. Then knead it again, and bake it in a brisk oven. A brick oven is the best.

BREAD (FRENCH).

Commence as for English bread; but use milk instead of water with the yeast. When you have proved that it will rise, add two quarts of milk just warm, half a pound of butter, a little salt, and an ounce of sifted loaf sugar. Knead all together well; in an hour prove it again, to be sure of its rising. Make the dough into rolls, about the size of a brick; lay them in a warm place for about half an hour, and then bake them in a brisk oven.

◆

BREAD APPLE (SWISS).

Rub into two pounds of flour some boiled apples that have been rubbed through a sieve. Do it whilst they are warm. Add the usual quantity of yeast, with very little water for this kind of bread.

WINGS.

To three quarters of a pound of flour, add half a pint of warm milk, mixed in two or three spoonfuls of yeast. Cover it, and set it before the fire to rise. Work into the paste four ounces of sugar, and a little salt, and four ounces of butter. Make it into small buns, with as little flour as possible.

◆

BUNS, PLAIN.

Set five pounds of flour to rise, with a gill of yeast in a pint of warm milk. Afterwards mix in a pound of sifted sugar, and the same quantity of melted fresh butter. Add a little salt, and a few coriander or carraway seeds, and cinnamon, nutmeg, and mace, in fine powder. Make the paste into buns, first rubbing the baking sheet with butter. Wash them over with a brush dipped in warm milk.

CRACKNELS.

Mix half a pound of best flour with half a pound of sifted sugar, a quarter of a pound of fresh butter, two table-spoonfuls of rose water, a little salt and rice, eggs well beaten. Mix all together well for twenty minutes. Roll and cut it into shapes. Rub a baking sheet with butter, and put them on, washing them over with white of egg.

◆

WAFERS.

Beat for twenty minutes a table-spoonful of orange flower water, with a table-spoonful of flour, and some sugar. Heat the wafer tongs quite hot, pour in the mixture, and bake them over a slow fire, and roll them up. Place them in a dry warm place.

◆

SPONGE CAKES.

Take the weight of nine eggs in finely powdered sugar, and the weight of eight in flour.

Whisk the yolks and whites separately; melt the sugar in half a pint of water. Sprinkle the flour through a sieve into the eggs; add some essence of lemon, or the peel of a lemon grated fine, and bake in a brisk oven. This quantity makes three moulds, which take about three quarters of an hour to bake. The moulds should not be filled higher with the mixture than one third of the way.

◆

ANOTHER.

Make the mixture the same way; but instead of putting it into moulds, put it into small tins, which are bought for the purpose.

◆

LADY'S FINGERS

Are made with the same mixture, dropping it on a baking sheet. Sift sugar on them, and when baked stick two together while warm.

A PLAIN CAKE.

Set to rise half a gill of yeast in a little warm milk, two pounds of flour, four ounces of sugar, half an ounce of carraway or coriander seeds, or spices. Afterwards work it with boiling milk, with five ounces of butter in it. Make it into a light paste, and let it remain some hours; roll it out and cut it into any forms you like.

◆

RICE CAKE.

Mix with three pounds of flour ten ounces of ground rice, a very little salt, and eight ounces of powdered sugar. Beat eight eggs (leaving out two whites), the yolks and whites separate; add a little essence of lemon to the taste, or the grated peel of a lemon. Sift the flour and sugar slowly to the eggs; put it immediately into the oven in a tin or paper, allowing it a good deal of room to rise. Bake it forty minutes.

GINGER ROCKS.

Beat five eggs, leaving out one white, in three quarters of a pound of sifted sugar for half an hour; then slowly sprinkle in one pound of flour, after which do not beat them. Sift in an ounce of ginger in powder, and the rind of a lemon grated. Put the paste lightly together to look rocky. Bake in a moderate oven.

◆

BATH CAKES.

Make the yolks of three eggs, a pint of warm milk, one spoonful of yeast, a quarter of a pound of butter, into a paste, with as much flour as will make it but light; add a pinch of salt, and, if approved, a little sugar. Let it stand an hour to rise, and bake it in tins.

◆

CODDENHAM BISCUITS.

Rub an ounce of butter into a pound of flour, add a little salt, and beat it half an hour very hard with a rolling-pin, or a thick piece of wood. Take off separately the dough for each biscuit, and roll them as thin as possible. Prick them. Make the tins on which they are to be baked very hot, so as to half bake them before they go into the oven.

TONBRIDGE WATER CAKES.

One pound of flour, half a pound of butter, half a pound of sugar, two ounces of carraway seeds. Rub the butter first well into the flour. Bake these with the Coddenham biscuit as thin as possible, and cut them the size of a teacup. Prick them, and make the baking sheets quite hot, as before.

HARD BISCUITS.

Work a pound of flour into a stiff paste with two ounces of butter, and as much skim milk as will make it stiff; add very little salt, beat it with a rolling-pin till very smooth. Roll it thin, and cut it into round biscuits. Bake them five or six minutes.

◆

CRISP PLAIN BISCUITS.

Knead well into a stiff paste a pound of flour, the yolk of an egg, and some milk; add a very little salt. When it is all quite smooth, cut it into biscuits. Bake them in a slow oven until they are crisp.

◆

TEA BISCUITS.

Rub six ounces of butter into a pound of flour; add a little salt, and three large spoonfuls of yeast, with as much milk as will make the paste. Prick the biscuits, which are generally cut into long squares.

◆

ANOTHER KIND.

Melt in warm milk a sufficient quantity of butter to make seven pounds of flour into a stiff paste. Cut out the biscuits and prick them.

◆

ANOTHER KIND.

Half a pint of cream, one egg beaten, and a little salt; add sufficient flour to roll the paste very thin. Cut it into small biscuits with the top of a wine-glass.

◆

SHORT BISCUITS.

One pound of flour, six ounces of butter, a teacupful of warm milk, and a table-spoonful of yeast. Let the paste rise; roll, and cut it into biscuits.

◆

ANOTHER KIND.

Make a paste with milk, butter, and a little salt. Roll it as thin as possible, and bake it upon a bakestone, a flat piece of iron used in Yorkshire and Cheshire.

MARATHON BISCUITS.

Rub into a pound of flour three ounces of butter, a pinch of salt, and some sugar. Then make it into a paste with warm good milk, and a table-spoonful of yeast. Knead it quickly, and let it stand for an hour.

◆

AMERICAN BISCUITS.

Mix a quarter of a pound of butter with a pound of flour, a quarter of a pound of sugar, and half a pint of new milk warmed and poured gradually in. Melt half a tea-spoonful of salt of tartar in a teacupful of cold water; add it to the paste, and work it well. Roll it thin, and cut out the biscuits with a wine-glass. Bake immediately in a quick oven.

◆

POTATO BISCUITS.

Make a pound of flour into a paste, with half a pound of boiled potatoes rubbed through a sieve or cullender, a pinch of salt, and as much butter as will enable you to roll the paste out into rounds the size of a large saucer; and bake in a brisk oven.

◆

PATIENCE BISCUITS.

Whip the whites of six eggs; add eight ounces of powdered sugar, and ten ounces of flour, and a lemon-peel rasped. Mix all with a wooden spoon. Slightly wax some baking sheets, and drop on the mixture in drops the size of a shilling when the tins are quite hot. Bake them in a brisk oven.

◆

RUSKS, OR TOPS AND BOTTOMS.

To two eggs beaten add a pint of yeast and a little milk. Sift four pounds of flour, and set the paste to rise. Boil half a pound of butter in some milk, sufficient to make the dough stiff. Let it remain in the kneading trough till well risen. Knead it into loaves the size of small teacups, and bake them flat in a moderate oven. When nearly done, separate the tops from the bottoms; dry them in the oven a nice colour till crisp.

◆

BAKED CRUSTS.

Pull into pieces the crumb of a new loaf. Put them in a baking plate, and set them in a moderate oven till crisp.

SYRUPS.

SYRUP OF ROSES.

Gather a pound of damask roses when the sun is hot upon them. Put them into a jug with a quart of boiling water; cover them close, and let them remain seven hours. Strain off the water, and boil it on a hot fire, with the proportions of a pint of water to a pound and a half of loaf sugar till it is a rich syrup. Keep it well skimmed. You may clear it, if you wish it very fine, with whites of eggs. Bottle it, and cork it tight for use.

◆

SYRUP OF MULBERRIES.

Add one pound of loaf sugar to each quart of strained juice. Boil it to a rich syrup, skimming it well. Bottle it when cold, and cork it tight for use.

SYRUP OF ORANGE-FLOWERS.

Make a rich syrup with orange-flowers in the same way. This is better clarified.

◆

SYRUP OF SAFFRON.

Unravel half an ounce of English saffron, and put it into a pint of water or very light wine. Cover it, and let it stand near a fire, to be very hot, without boiling, for twelve hours. Strain off the liquor, and boil it with three pounds of loaf sugar until it is a rich syrup, keeping it well skimmed. When cold, bottle and cork it tight.

◆

SYRUP OF LEMONS.

Make a rich syrup with sugar and water; add the juice and rind of lemons to the taste whilst simmering; keep it skimmed. Bottle and cork it. It is better made fresh. It *must be strained.*

SYRUP OF ORANGES.

Make a rich syrup; add the juice of oranges and a small portion of the peel: a little of the peel of Seville orange is an improvement. Strain it, and when cold bottle and cork it.

◆

Syrups can be made with the juice of any fruits in the same way as directed for mulberry syrup.

◆

RASPBERRY VINEGAR.

Lay a few quarts of raspberries in a dish, with about a pint of white-wine vinegar in them. After they have stood eight or nine days, strain off the liquor, and to every pint add a pound of loaf sugar. Boil it to a syrup. When cold bottle and cork it.

CORDIALS.

BARLEY WINE.

ADD a pint of sherry wine to a quart of barley gruel. Boil it down until there is only one-third of the quantity left. Add any flavouring approved, or a drachm of tincture of cinnamon. A teacupful several times in a day is very strengthening.

◆

MULLED WINE.

Boil some spices in water until the flavour is obtained. Add an equal quantity of port wine, with sugar, lemon-peel, and nutmeg to the taste.

CYDER CUP.

Cut the rind of a lemon very thin; put it into a teacupful of boiling water; add a few lumps of sugar, a pint of Sherry or Madeira, a pint of Malaga, two bottles of cyder. Flavour with borage.

◆

CLARET CUP.

One bottle of light claret, one glass of brandy, one lemon peeled thin, half a pint of water, and sugar to the taste. Flavour with borage.

◆

MILK PUNCH.

Steep the rinds of eighteen lemons in a quart of rum three days, close covered. Add three more quarts of rum, with the juice of the lemons, five quarts of water, five pounds of sugar. To these add two quarts of boiling milk. Let the whole stand two hours, closely covered. Strain it through a jelly bag, and bottle it for use. Add a few bitter almonds.

◆

RUM PUNCH (DUTCH RECIPE).

One sour	(Lemon).
Two sweet	(Sugar).
Four strong	(Rum).
Eight weak	(Water).

◆

EGG WINE.

Add three table-spoonfuls of cold water to three eggs beaten. Put into a pan on the fire a glass and a half of water, with some sugar and nutmeg, and when it boils pour it very slowly by degrees upon the eggs, stirring it briskly. Set it on the fire again for a minute, or a minute and a half, stirring it; but it must not boil. Take it off, and pour it from one vessel to another to froth it. Serve it in glasses, with dry toast hot.

ANOTHER

May be made shortly by beating up an egg and adding a glass of wine or brandy, with sugar and nutmeg. This need not be put on a fire.

EXPLANATION OF INGREDIENTS USED.

ARROW-ROOT.

THERE are three kinds of this in use: West Indian, the produce of the plant Maranta arundinacea; East Indian, produced from the Curcuma angustifolia, a species of Turmeric; and the Brazilian, produced from the Manihot utilissima. The two former starches (for such they are) are prepared from the small tubers formed on the fibrous continuation of the underground stem. Cooked as for food, only much thicker, it is a most efficacious emollient application for swellings as a poultice; and it is much used in this form by the West Indians to extract the poison from wounds.

CACTUS VULGARIS,

A native of the tropics, called there prickly pear.

◆

CARAWAY SEEDS

Are the seeds of the plant Carum carui, named from Caria, a province in Asia, where the plant is most abundant. It will grow in England. Dill-water is distilled from these seeds.

◆

CARDAMOM SEEDS

Are the seeds of the Alpinia Cardamomum. In small quantities they are a good stomachic.

◆

CASSAVA

Is the same plant that produces tapioca. The root is washed, beaten, and care taken to extract every particle of the natural juice, which is highly poisonous until it has been subjected to heat. The root is then pounded between rough boards by the natives, of whom it is the chief article of food.

◆

CINNAMON (LAURUS CINNAMOMUM).

This tree is a native of tropical climates, and is much cultivated for the sake of its bark, which is the part used for cooking, &c. The greatest portion comes from the island of Ceylon, where, between Negambo and Matura, there are extensive plantations.

◆

GINGER (ZINGIBER)

Is the dried roots of the above plant, a native of tropical climates.

◆

GUM ARABIC (ARABICUM),

So called from being supposed to come from Arabia, when the greatest quantities come from Africa. It is the gum which exudes from the Acacia vera.

MACCARONI

Is chiefly prepared in Italy; it is made from the finest flour, mixed with egg. It is also made in Sicily and Germany.

◆

NUTMEG (NUX MOSCHATA).

Nutmegs are chiefly imported from the Spice Islands, although they will grow in Trinidad and other islands of the tropics. Mace is the outer husk adhering to the shell of the nutmeg, which is itself enclosed in an outer covering, exactly resembling a walnut. When prepared for exportation, the outer covering is taken off, and the nut dipped into milk or wine, after being dried in the sun, which prevents the mace and nutmegs from being attacked by insects.

◆

PEPPER, BLACK (PIPER NIGRUM); PEPPER, WHITE (PIPER DECORTICATUM),

Are both obtained from the same plant, a native of the tropics.

SAGO (CYCAS CIRCINALIS)

Is the produce of the sago palm tree of the tropics. It grows underneath the leaves upon the bark. It is supposed by some to be the hardened gum of the tree; but it is always found in the same granular form in which it is imported to this country.

◆

SEMOLINA

Is made from the finest wheat flour.

◆

SUGAR (SACCHARUM).

The sugar in general use is chiefly extracted from the sugar-cane, a plant native of the West Indies, but now introduced into other tropical climates. Sugar is also made from the extracted juice of beet-root, mangel wurzel, some species of palms, and from the maple tree. Each kind will form white or lump sugar after being subjected to the necessary process.

TAMARIND (TAMARINDUS).

The tamarinds in use in this country are seed-pods (either in their natural state or made into a jam with sugar) of the tamarind tree, a native of tropical climates.

◆

TAPIOCA (JANIPHA MANIHOT, NATIVE OF TROPICAL CLIMATES).

The preparation in use is made from the beaten root, washed, and separated from the milky juice which flows from it. It is then dried on hot plates, when it takes a granular form.

◆

VERMICELLI

Is made from the same ingredients as maccaroni, but forced through a smaller pipe.

THE END.

LONDON: SPOTTISWOODES and SHAW, New-street-Square.

AN ALPHABETICAL CATALOGUE
OF
NEW WORKS
In GENERAL and MISCELLANEOUS LITERATURE,

PUBLISHED BY
Messrs. LONGMAN, BROWN, GREEN, and LONGMANS,
PATERNOSTER ROW, LONDON.

CLASSIFIED INDEX.

Agriculture and Rural Affairs.

	Pages
Bayldon on Valuing Rents, etc.	6
Caird's Letters on Agriculture	8
Cecil's Stud Farm	8
Loudon's Encyclopædia of Agriculture	17
,, Self-Instruction for Farmers, etc.	17
,, (Mrs.) Lady's Country Companion	17
Low's Elements of Agriculture	18

Arts, Manufactures, and Architecture.

Addison's Knights Templars	5
Bourne's Catechism of the Steam Engine	7
,, On the Screw Propeller	6
Brande's Dictionary of Science, etc.	7
Cresy's Encyclo. of Civil Engineering	8
Eastlake on Oil Painting	9
Gwilt's Encyclopædia of Architecture	11
Jameson's Sacred and Legendary Art	14
Loudon's Rural Architecture	18
Moseley's Engineering and Architecture	21
Steam Engine (The), by the Artisan Club	5
Tate on Strength of Materials	29
Ure's Dictionary of Arts, etc.	30

Biography.

Baines's Life of Baines	6
Bunsen's Hippolytus	7
Foss's Judges of England	10
Freeman's Life of Kirby	10
Haydon's Autobiography, by Taylor	29
Holcroft's Memoirs	31
Holland's (Lord) Memoirs	12
Lardner's Cabinet Cyclopædia	16
Maunder's Biographical Treasury	20
Memoir of the Duke of Wellington	31
,, Lord Peterborough	23
Russell's Memoirs of Moore	21
Southey's Life of Wesley	27
,, Life and Correspondence	27
Stephen's Ecclesiastical Biography	28
Taylor's Loyola	29
,, Wesley	29
Townsend's Twelve eminent Judges	30
Waterton's Autobiography and Essays	30

Books of General Utili

	Pages
Acton's (Eliza) Cookery Book	5
Black's Treatise on Brewing	6
Cabinet Gazetteer (The)	7
,, Lawyer (The)	8
Hints on Etiquette	12
Hudson's Executor's Guide	13
,, On Making Wills	13
Lardner's Cabinet Cyclopædia	16
Loudon's Self Instruction	17
,, (Mrs.) Amateur Gardener	17
Maunder's Treasury of Knowledge	20
,, Scientific and Literary Treasury	20
,, Treasury of History	20
,, Biographical Treasury	20
,, Natural History	20
Pocket and the Stud	12
Pycroft's Course of English Reading	24
Reece's Medical Guide	24
Rich's Companion to the Latin Dictionary	24
Riddle's Latin Dictionaries and Lexicon	24
Rogers's Vegetable Cultivator	25
Roget's English Thesaurus	25
Rowton's Debater	25
Short Whist	26
Stud (The) for Practical Purposes	12
Thomson's Interest Tables	30
Traveller's Library	31
Webster's Domestic Economy	32
Wilmot's Abridgment of Blackstone's Commentaries	32

Botany and Gardening.

Conversations on Botany	8
Hooker's British Flora	13
,, Guide to Kew Gardens	12
Lindley's Introduction to Botany	17
Loudon's Hortus Britannicus	18
,, Encyclopædia of Trees & Shrubs	17
,, ,, Gardening	17
,, ,, Plants	18
,, Self-Instruction for Gardeners	17
,, (Mrs.) Amateur Gardener	17
Rivers's Rose Amateur's Guide	25
Rogers's Vegetable Cultivator	25

Chronology.

Blair's Chronological Tables	6
Bunsen's Ancient Egypt	7
Haydn's Book of Dignities	12
Nicolas's Chronology of History	16

Commerce and Mercantile Affairs.

Francis's Bank of England	10
,, English Railway	10
,, Stock Exchange	10
Lorimer's Letters to a Master Mariner	17
M'Culloch's Dictionary of Commerce	19
Steel's Shipmaster's Assistant	28
Symons' Merchant Seamen's Law	28
Thomson's Tables of Interest	29

London: Printed by M. Mason, Ivy Lane, Paternoster Row.

Criticism, History, and Memoirs.

Pages
Addison's Knights-Templars - - - 5
Anthony's Footsteps to History - - 5
Balfour's Sketches of Literature - - 6
Belfast's English Poets - - - 6
Blair's Chron. and Historical Tables - 6
Burton's History of Scotland - - 7
Bunsen's Ancient Egypt - - - 7
,, Hippolytus - - - 7
Conybeare and Howson's St. Paul - - 8
Dennistoun's Dukes of Urbino - - 9
Eastlake's History of Oil Painting - 9
Felice's French Protestants - - - 10
Foss's Judges of England - - - 10
Francis's Bank of England - - - 10
,, English Railway - - - 10
,, Stock Exchange - - - 10
Gleig's Leipsic Campaign - - - 31
Gurney's Historical Sketches - - - 11
Hamilton's Essays from the Edinburgh Review - - - - - - - 11
Haydon's Autobiography, by Taylor - 29
Harrison On the English Language - 11
Holland's (Lord) Foreign Reminiscences - - - - - - 12
,, ,, Whig Party - - 12
Jeffrey's (Lord) Contributions - - 14
Kemble's Anglo-Saxons in England - 15
Lardner's Cabinet Cyclopædia - - 16
Macaulay's Essays - - - - - - 18
,, History of England - - 18
Mackintosh's Miscellaneous Works - 18
M'Culloch's Dictionary, Historical, Geographical, and Statistical - - - 19
Maunder's Treasury of History - - 20
Marriotti's Fra Dolcino - - - 19
Martineau's Church History - - 20
Memoir of the Duke of Wellington - 31
Merivale's Roman Republic - - 20
,, History of Rome - - - 20
Moore's (Thomas) Memoirs, etc. - - 21
Mosheim's Ecclesiastical History - - 22
Mure's Greek Literature - - - 22
Ranke's Ferdinand and Maximilian - 31
Rich's Companion to the Latin Dictionary 24
Riddle's Latin Dictionaries - - - 24
Rogers's Essays from the Edinburgh Rev. 25
Roget's English Thesaurus - - - 25
St. John's Indian Archipelago - - 25
Schmitz's History of Greece - - - 29
Sinclair's Popish Legends - - - 26
Smith's (S.) Lectures on Moral Philosophy 27
Southey's The Doctor etc. - - - 27
Stephen's Ecclesiastical Biography - 28
,, Lectures on the History of France - - - - - - - 28
Sydney Smith's Works - - - - 27
Taylor's Loyola - - - - - 29
,, Wesley - - - - - - 29
Thirlwall's History of Greece - - - 29
Townsend's State Trials - - - - 30
Turner's England during the Middle Ages 30
,, Anglo-Saxons - - - - 30
,, Sacred History of the World - 30
Zumpt's Latin Grammar - - - - 32

Geography and Atlases.

Butler's Ancient and Modern Geography 7
,, Atlas of General Geography - 7
Cabinet Gazetteer (The) - - - 7
Pages
Hall's Large Library Atlas - - - 13
Hughes (E.) New School Physical Atlas 31
,, (W.) Australian Colonies - 13
,, ,, Mathematical Geography - 11
Johnston's General Gazetteer - - 14
M'Culloch's Geographical Dictionary - 19
M'Leod and Weller's Scripture Atlas - 18
Murray's Encyclopædia of Geography - 21
Sharp's British Gazetteer - - - 26

Juvenile Books.

Amy Herbert - - - - - - - 25
Anthony's Footsteps to History - - 5
Calling and Responsibilities of a Governess - - - - - - - 8
Corner's Children's Sunday Book - - 8
Earl's Daughter (The) - - - - 25
Experience of Life (The) - - - 10
Gertrude - - - - - - - - 26
Graham's Studies from the English Poets 11
Howitt's Boy's Country Book - - - 13
,, Children's Year - - - 13
Laneton Parsonage - - - - - 26
Mrs. Marcet's Conversations - - - 19
Margaret Percival - - - - - 26
Pycroft's Course of English Reading - 24

Medicine.

Ancell On Tuberculosis - - - 5
Bull's Hints to Mothers - - - 7
,, Management of Children - - 7
Copland's Dictionary of Medicine - - 8
Holland's Mental Physiology - - 12
Latham On Diseases of the Heart - - 15
Moore On Health, Disease, and Remedy 21
Pereira On Food and Diet - - - 23
Reece's Medical Guide - - - - 24
Thomas's Practice on Physic - - - 29

Miscellaneous and General Literature.

Calling, etc. (The) of a Governess - 8
Carlisle's Lectures and Addresses - 31
Eclipse of Faith (The) - - - - 9
Graham's English - - - - - 11
Greg's Essays on Political and Social Science - - - - - - - 11
Haydn's Beatson's Index - - - 12
Holland's Medical Physiology - - 12
Hooker's Kew Guide - - - - 12
Howitt's Rural Life of England - - 13
,, Visits to Remarkable Places - 13
Jeffrey's (Lord) Contributions - - 14
Lang On Freedom for the Colonies - 15
Lardner's Cabinet Cyclopædia - - 16
Loudon's (Mrs.) Lady's Country Companion 17
Macaulay's Critical and Historical Essays 18
Mackintosh's (Sir J.) Miscellaneous Works 18
Maitland's Church in the Catacombs - 19
Memoirs of a Maitre d'Armes - - 31
Pascal's Works, by Pearce - - - 23
Pycroft's Course of English Reading - 24
Rich's Companion to the Latin Dictionary 24
Riddle's Latin Dictionaries and Lexicon 24
Rowton's Debater - - - - - 25
Seaward's Narrative of his Shipwreck - 25
Sir Roger De Coverley - - - 26
Sketches by a Sailor - - - - 26
Southey's Common-Place Books - - 27
,, The Doctor etc. - - - 27

Pages
Stow's Training System 28
Sydney Smith's Works 27
Townsend's State Trials 30
Willoughby's (Lady) Diary 32
Zumpt's Latin Grammar 32

Natural History in General.

Catlow's Popular Conchology 8
Doubleday, Westwood, and Hewitson's Butterflies 9
Ephemera and Young on the Salmon 10
Gosse's Natural History of Jamaica 11
Kemp's Natural History of Creation 31
Kirby and Spence's Entomology 15
Lee's Elements of Natural History 15
Maunder's Treasury of Natural History 20
Turton's Shells of the British Islands 30
Waterton's Essays on Natural History 30
Youatt's The Dog 32
,, The Horse 23

One Vol. Encyclopædias and Dictionaries.

Blaine's, of Rural Sports 6
Brande's, of Science, Literature, and Art 7
Copland's, of Medicine 8
Cresy's, of Civil Engineering 8
Gwilt's, of Architecture 11
Johnston's Geographical Dictionary 14
Loudon's, of Trees and Shrubs 17
,, of Gardening 17
,, of Agriculture 17
,, of Plants 18
,, of Rural Architecture 18
M'Culloch's Geographical Dictionary 19
,, Dictionary of Commerce 19
Murray's Encyclopædia of Geography 22
Sharp's British Gazetteer 26
Ure's Arts, Manufactures, and Mines 30
Webster's Domestic Economy 32

Poetry and the Drama.

Aikin's (Dr.) British Poets 5
Baillie's (Joanna) Poetical Works 5
Belfast's Lectures on the English Poets 6
Dante, by Cayley 8
Flowers and their Kindred Thoughts 22
Fruits from the Garden and Field 23
Goldsmith's Poems, illustrated 11
Goethe's Faust, by Falck Lebahn 15
Graham's Studies from the English Poets 11
Kippis's Hymns 15
L. E. L.'s Poetical Works 15
Linwood's Anthologia Oxoniensis 17
Macaulay's Lays of Ancient Rome 18
Montgomery's Poetical Works 20
,, Original Hymns 20
Moore's Irish Melodies 21
,, Lalla Rookh 21
,, Poetical Works 21
,, Songs and Ballads 21
Shakspeare, by Bowdler 26
,, 's Sentiments and Similes 14
,, 's Songs and Ballads 26
Southey's Poetical Works 27
,, British Poets 28
Swain's English Melodies 28
Thomson's Seasons, illustrated 29
Watts's Lyrics of the Heart 32
Winged Thoughts 22

Political Economy and Statistics.

Pages
Banfield's Statistical Companion 6
Caird's English Agriculture 8
Francis's Bank of England 10
,, English Railway 10
,, Stock Exchange 10
Greig's Essays on Political and Social Science 11
Laing's Denmark and the Duchies 15
,, Notes of a Traveller 15
M'Culloch's Geographical, Statistical, and Historical Dictionary 19
M'Culloch's Dictionary of Commerce 19
,, London 31
,, On Taxation and Funding 19
,, Statistics of the British Empire 19
Marcet's Conversations on Polit. Economy 19
Pashley on Pauperism 23

Religious and Moral Works, etc.

Amy Herbert 25
Bloomfield's Greek Testament 6
,, Annotations on ditto 6
,, College and School ditto 6
Calling and Responsibilities of a Governess 8
Conybeare and Howson's St. Paul 8
Corner's Sunday Book 8
Dale's Domestic Liturgy 9
Discipline 9
Earl's Daughter (The) 25
Eclipse of Faith (The) 9
Englishman's Hebrew Concordance 10
,, Greek Concordance 10
Experience of Life (The) 10
Félice's French Protestants 10
Gertrude 26
Harrison's Light of the Forge 11
Hope's Brittany and the Bible 31
Hook's (Dr.) Lectures on Passion Week 12
Horne's Introduction to the Scriptures 13
,, Compendium of ditto 13
Jameson's Sacred and Legendary Art 14
,, Monastic Legends 14
,, Legends of the Madonna 14
Jeremy Taylor's Works 14
Kippis's Hymns 15
Laneton Parsonage 26
Letters to my Unknown Friends 17
,, on Happiness 17
Maitland's Church in the Catacombs 19
Margaret Percival 26
M'Leod and Weller's Scripture Atlas 18
Mariotti's Fra Dolcino 19
Martineau's Church History 20
Milner's Church of Christ 20
Montgomery's Original Hymns 20
Moore on the Power of the Soul 21
,, on the Use of the Body 21
,, on Man and his Motives 21
Mosheim's Ecclesiastical History 22
Neale's Risen from the Ranks 22
,, Closing Scene 23
,, Resting Places of the Just 22
,, Riches that bring no Sorrow 22
Newman's (J. H.) Discourses 22
Pascal's Works, by Pearce 23
Ranke's Ferdinand and Maximilian 31
Readings for Lent 14
Robinson's Lexicon of the Greek Testament 25
Saints our Example (The) 25

Pages
Self-Denial the Preparation for Easter - 25
Sketches by a Sailor - 26
Sinclair's Journey of Life - 26
,, Popish Legends - 26
Smith's (J.) St. Paul's Shipwreck - 27
,, (S.) Lectures on Moral Philosophy 27
Southey's Life of Wesley - 27
Stephen's (Sir J.) Ecclesiastical Biography 28
Tayler's (Rev. C. B.) Margaret - 29
,, ,, Lady Mary - 29
Taylor's (J.) Thumb Bible - 29
,, (Isaac) Loyola - 29
,, Wesley - 29
Tomline's Introduction to the Bible - 30
Turner's Sacred History - 30
Willoughby's (Lady) Diary - 32

Rural Sports.

Blaine's Dictionary of Rural Sports - 6
Cecil's Stable Practice - 8
,, Stud Farm - 8
The Cricket Field - 9
Ephemera on Angling - 10
,, 's Book of the Salmon - 10
Hawker's Instructions to Sportsmen - 12
The Hunting Field - 11
Loudon's Lady's Country Companion - 17
Pocket and the Stud - 12
Practical Horsemanship - 11
Pulman's Fly-Fishing - 24
Stable Talk and Table Talk - 12
The Stud, for Practical Men - 12
Wheatley's Rod and Line - 32

The Sciences in General and Mathematics.

Bourne's Catechism of the Steam Engine 7
,, on the Screw Propeller - 6
Brande's Dictionary of Science, etc. - 7
DelaBeche on the Geology of Cornwall, etc. 9
,, 's Geological Observer - 9
De la Rive's Electricity - 9
Herschel's Outlines of Astronomy - 12
Humboldt's Aspects of Nature - 14
,, Cosmos - 14
Holland's Mental Physiology - 12
Lardner's Cabinet Cyclopædia - 16
,, Great Exhibition - 15
Lund's Companion to *Wood's Algebra* - 32
Marcet's Conversations - 19
Moseley's Practical Mechanics - 22
,, Engineering and Architecture 22
Owen's Comparative Anatomy - 23
Peschel's Physics - 23
Phillips's Mineralogy - 23
,, Palæozoic Fossils of Cornwall, etc. 24
Portlock's Geology of Londonderry - 24
Smee's Electro-Metallurgy - 27
Steam Engine (The), by the Artisan Club 5
Tate on Strength of Materials - 28
,, Exercises on Mechanics - 27
,, Mechanical Philosophy - 28
Wood's Algebra, by Lund - 32

Veterinary Medicine.

Cecil's Stable Practice - 8
,, Stud Farm - 8
The Hunting Field - 11
The Pocket and the Stud - 12
Practical Horsemanship - 11
Stable Talk and Table Talk - 12
The Stud for Practical Purposes - 11
Youatt's The Dog - 32
,, The Horse - 32

Voyages and Travels.

Adams's Canterbury Settlement - 5
Davis's China - 9
Eöthen - 31
Forbes's Dahomey - 10
Forester and Biddulph's Norway - 10
Hope's Brittany and the Bible - 31
Hughes's Australian Colonies - 31
Huc's Tartary, Thibet, and China - 31
Humboldt's Aspects of Nature - 14
Jameson's Canada - 31
Jerrmann's Pictures from St. Petersburg 31
Lang's New South Wales - 15
Laing's Denmark - 15
,, Norway - 31
,, Notes of a Traveller - 15
Lardner's London, etc. - 15
Osborn's Arctic Journal - 22
Peel's Nubian Desert - 23
Pfeiffer's Voyage round the World - 31
Power's New Zealand Sketches - 24
Richardson's Arctic Boat Voyage - 24
Seaward's Narrative of his Shipwreck - 25
Snow's Arctic Voyage - 27
St. John's (H.) Indian Archipelago - 25
,, (J. A.) Isis - 25
Sutherland's Arctic Voyage - 28
Traveller's Library - 31
Werne's African Wanderings - 31

Works of Fiction.

Lady Willoughby's Diary - 32
Macdonald's Villa Verocchio - 18
Sir Roger De Coverley - 26
Southey's The Doctor etc. - 27

WELLCOME LIBRARY INSTITUTE

AN ALPHABETICAL CATALOGUE

OF

NEW WORKS AND NEW EDITIONS

PUBLISHED BY

MESSRS. LONGMAN, BROWN, GREEN, AND LONGMANS.

MISS ACTON'S MODERN COOKERY-BOOK.

Modern Cookery in all its Branches, reduced to a System of Easy Practice. For the use of Private Families. In a Series of Practical Receipts, all of which have been strictly tested, and are given with the most minute exactness. By Eliza Acton. New Edition; with Directions for Carving, and other Additions. Foolscap 8vo. with Plates and Woodcuts, 7*s.* 6*d.* cloth.

ADAMS.—A SPRING IN THE CANTERBURY SETTLEMENT.

By C. Warren Adams, Esq. With Five Illustrations. Post 8vo. price 5*s.* 6*d.* cloth.

ADDISON.—THE HISTORY OF THE KNIGHTS TEMPLARS,

By C. G. Addison, of the Inner Temple, Esq., Barrister-at-Law. Third Edition, corrected and improved: with Four Lithographic and Three Woodcut Illustrations. Square crown 8vo. 10*s.* 6*d.* cloth.

AIKIN.—SELECT WORKS OF THE BRITISH POETS:

From Ben Jonson to Coleridge. With Biographical and Critical Prefaces by Dr. Aikin. A New Edition; with additional Selections, from more recent Poets, by Lucy Aikin. Medium 8vo. 18*s.* cloth.

ANCELL.—A TREATISE ON TUBERCULOSIS,

The Constitutional Origin of Consumption and Scrofula. By Henry Ancell, late Surgeon to the Western General Dispensary, and Lecturer on Materia Medica and Jurisprudence in the School of Anatomy and Medicine adjoining St. George's Hospital. 8vo. price One Guinea, cloth.

ANTHONY.—FOOTSTEPS TO HISTORY:

Being an Epitome of the Histories of England and France; to which are added, slight Sketches of Literature, Arts and Manufactures. By Louisa Anthony. The Second Edition, thoroughly revised, with considerable Additions. Foolscap 8vo. price 5*s.* 6*d.* cloth.

THE ARTISAN CLUB.—A TREATISE ON THE STEAM-ENGINE,

in its Application to Mines, Mills, Steam Navigation, and Railways. By the Artisan Club. Edited by John Bourne, C.E. New Edition. With 30 Steel Plates, and about 350 Wood Engravings. 4to. 27*s.* cloth.

JOANNA BAILLIE'S DRAMATIC AND POETICAL WORKS,

Complete in One Volume: Comprising the Plays on the Passions, Miscellaneous Dramas, Metrical Legends, Fugitive Pieces, and Ahalya Baee. Second Edition; including a Life of Joanna Baillie, now first published: with a Portrait engraved by H. Robinson, and a Vignette View of Bothwell Manse. Square crown 8vo. 21*s.* cloth, or 42*s.* bound in morocco by Hayday.

BAINES.—THE LIFE OF EDWARD BAINES,

late M.P. for the Borough of Leeds. By his Son, Edward Baines, Author of *The History of the Cotton Manufacture.* With a Portrait, engraved in line by Greatbach. 8vo. 9*s*.

BALFOUR.—SKETCHES OF ENGLISH LITERATURE,

from the Fourteenth to the Present Century. By Clara Lucas Balfour, Author of *Women of Scripture*, etc. Foolscap 8vo. 7*s*. cloth.

BANFIELD.—THE STATISTICAL COMPANION:

Exhibiting the most interesting Facts in Moral and Intellectual, Vital, Economical, and Political Statistics, at Home and Abroad. Corrected to the Present Time: and including the Results of the Census of the British Population taken in 1851. Compiled from Official and other Authentic Sources, by T. C. Banfield, Esq., Statistical Clerk to the Council of Education. Foolscap 8vo. price 5s. cloth.

BAYLDON'S ART OF VALUING RENTS AND TILLAGES,

and Tenant's Right of Entering and Quitting Farms, explained by several Specimens of Valuations; with Remarks on the Cultivation pursued on Soils in different Situations. Adapted to the Use of Landlords, Land Agents, Appraisers, Farmers, and Tenants. New Edition, corrected and revised by John Donaldson. 8vo. 10*s*. 6*d*. cloth.

LORD BELFAST.—LECTURER ON THE ENGLISH POETS

AND POETRY OF THE NINETEENTH CENTURY. By the Right Hon. the Earl of Belfast. Foolscap 8vo. price 6*s*. 6*d*. cloth.

BLACK'S PRACTICAL TREATISE ON BREWING,

Based on Chemical and Economical Principles: With Formulæ for Public Brewers, and Instructions for Private Families. New and greatly improved Edition, with considerable Additions. 8vo. 10*s*. 6*d*. cloth.

BLAINE'S ENCYCLOPÆDIA OF RURAL SPORTS;

Or, a complete Account, Historical, Practical, and Descriptive, of Hunting, Shooting, Fishing, Racing, and other Field Sports and Athletic Amusements of the present day. A New and thoroughly revised Edition; with copious Additions and Improvements, and numerous additional Illustrations. The Hunting, Racing, and all relative to Horses and Horsemanship, revised by *Harry Hieover*; Shooting and Fishing by *Ephemera*; and Coursing by Mr. A. Graham. With upwards of 600 Woodcuts. 8vo. 50*s*. half-bound.

BLAIR'S CHRONOLOGICAL AND HISTORICAL TABLES,

From the Creation to the present Time: with Additions and Corrections from the most authentic Writers; including the Computation of St. Paul, as connecting the Period from the Exode to the Temple. Under the revision of Sir Henry Ellis, K.H., Principal Librarian of the British Museum. New Edition, corrected. Imperial 8vo. 31*s*. 6*d*. half morocco.

BLOOMFIELD.—THE GREEK TESTAMENT:

With copious English Notes, Critical, Philological, and Explanatory. Formed for the use of advanced Students of Divinity and Candidates for Holy Orders. By the Rev. S. T. Bloomfield, D.D. F.S.A. New Edition. 2 vols. 8vo. with a Map of Palestine, 40*s*. cloth.

THE REV. DR. BLOOMFIELD'S ADDITIONAL ANNOTATIONS ON THE NEW TESTAMENT: being a Supplement to his larger Edition of the Greek Testament with English Notes. New Edition. 8vo. 15*s*. cloth.

BLOOMFIELD.—THE GREEK TESTAMENT FOR COLLEGES

AND SCHOOLS; with shorter English Notes, Critical, Philological, and Explanatory. By the Rev. S. T. Bloomfield, D.D., F.S.A. New Edition, enlarged, with a New Map and an Index. Foolscap 8vo. 10*s*. 6*d*. cloth.

BOURNE.—A TREATISE ON THE SCREW PROPELLER:

With various Suggestions of Improvement. By John Bourne, C.E. Editor of *The Artisan Club's Treatise on the Steam Engine.* With 20 large Plates and numerous Woodcuts 4to. price 38*s*. cloth.

BOURNE.—A CATECHISM OF THE STEAM-ENGINE,

Illustrative of the Scientific Principles upon which its Operation depends, and the Practical Details of its Structure, in its Applications to Mines, Mills, Steam Navigation, and Railways; with various Suggestions of Improvement. By John Bourne, C.E. Third Edition. Foolscap 8vo. 6*s.* cloth.

BRANDE. — A DICTIONARY OF SCIENCE, LITERATURE,

AND ART: Comprising the History, Description and Scientific Principles of every Branch of Human Knowledge; with the Derivation and Definition of all the Terms in general use. Edited by W. T. Brande, F.R.S.L. and E.; assisted by Dr. J. Cauvin. Second Edition, revised and corrected; including a Supplement, and numerous Wood Engravings. 8vo. price 60*s.* cloth.

The SUPPLEMENT separately, price 3*s.* 6*d.*

BULL.—HINTS TO MOTHERS.

For the Management of their Health during the Period of Pregnancy and in the Lying-in Room: with an Exposure of Popular Errors in connexion with those subjects, etc.; and Hints upon Nursing. By Thomas Bull, M.D. New Edition. Foolscap 8vo. 5*s.* cloth.

BULL.—THE MATERNAL MANAGEMENT OF CHILDREN.

In HEALTH and DISEASE. By Thomas Bull, M.D. late Physician Accoucheur to the Finsbury Midwifery Institution. New Edition, revised and enlarged. Fcap. 8vo. 5*s.* cloth.

BUNSEN.—HIPPOLYTUS AND HIS AGE;

Or, Doctrine and Practice of the Church of Rome under Commodus and Alexander Severus: And Ancient and Modern Christianity and Divinity compared. By C. C. J. Bunsen, D.C.L. With the Effigy of Hippolytus. 4 vols. post 8vo. 42*s.* cloth.

BUNSEN.—EGYPT'S PLACE IN UNIVERSAL HISTORY.

An Historical Investigation, in Five Books. By C. C. J. Bunsen, D.C.L. Translated from the German, by C. H. Cottrell, Esq. M.A. Vol. I. containing the First Book, or Sources and Primeval Facts of Egyptian History; with an Egyptian Grammar and Dictionary and a complete List of Hieroglyphical Signs; an Appendix of Authorities, embracing the complete Text of Manetho and Eratosthenes, Ægyptiaca from Pliny, Strabo, etc., and Plates representing the Egyptian Divinities. With many Illustrations. 8vo. 28*s.* cloth.

⁂ The SECOND VOLUME, comprising the Second and Third Volumes of the original German Edition, revised and corrected by the Author, is preparing for publication.

BURTON.—THE HISTORY OF SCOTLAND,

From the Revolution to the Extinction of the last Jacobite Insurrection (1689—1748.) By John Hill Burton, Author of *The Life of David Hume*, etc. 2 vols. 8vo. [*In the press.*

BISHOP BUTLER'S SKETCH OF MODERN AND ANCIENT

GEOGRAPHY. New Edition, carefully revised throughout, with such Alterations introduced as continually progressive Discoveries and the latest Information have rendered necessary. Edited by the Author's Son, the Rev. T. Butler. 8vo. 9*s.* cloth.

BISHOP BUTLER'S GENERAL ATLAS OF MODERN AND

ANCIENT GEOGRAPHY. Comprising Fifty-one full-coloured Maps; with complete Indexes. New Edition, nearly all re-engraved, enlarged, and greatly improved; with Corrections from the most authentic Sources in both the Ancient and Modern Maps, many of which are entirely new. Edited by the Author's Son, the Rev. T. Butler. Royal 4to. 24*s.* half-bound.

Separately { The Modern Atlas, 28 full-coloured Maps. Royal 8vo. 12*s.* half-bound.
The Ancient Atlas, 23 full-coloured Maps. Royal 8vo. 12*s.* half-bound.

THE CABINET GAZETTEER:

A Popular Exposition of all the Countries of the World; their Government, Population, Revenues, Commerce and Industries; Agricultural, Manufactured, and Mineral Products; Religion, Laws, Manners, and Social State: with brief Notices of their History and Antiquities. From the latest Authorities. By the Author of *The Cabinet Lawyer.* In One Volume, with a coloured Map. Fcap. 8vo. price 10*s.* 6*d.* cloth; or 13*s.* calf lettered.

THE CABINET LAWYER:

A Popular Digest of the Laws of England, Civil and Criminal; with a Dictionary of Law Terms, Maxims, Statutes, and Judicial Antiquities; Correct Tables of Assessed Taxes, Stamp Duties, Excise Licences, and Post-Horse Duties; Post-Office Regulations, and Prison Discipline. Fifteenth Edition, with Supplements. Fcap. 8vo. 10*s*. 6*d*. cloth.

CAIRD.—ENGLISH AGRICULTURE IN 1850 AND 1851:

Its Condition and Prospects. By James Caird, Esq., of Baldoon, Agricultural Commissioner of *The Times*. Second Edition. 8vo. 14*s*. cloth.

THE CALLING AND RESPONSIBILITIES OF A GOVERNESS.

By Amica. Fcap. 8vo. price 4*s*. 6*d*. cloth.

CATLOW.—POPULAR CONCHOLOGY;

Or, the Shell Cabinet arranged: being an Introduction to the modern System of Conchology; with a Sketch of the Natural History of the Animals, an Account of the Formation of the Shells, and a complete Descriptive List of the Families and Genera. By Agnes Catlow. With 312 Woodcuts. Foolscap 8vo. 10*s*. 6*d*. cloth.

CAYLEY.—DANTE'S DIVINE COMEDY.

Translated in the Original Ternary Rhyme. By C. B. Cayley, B.A. Vol. I. THE VISION OF HELL. Fcap. 8vo. 6*s*. cloth.—Vol. II. THE PURGATORY. Fcap. 8vo. price 6*s*. cloth.

CECIL.—STABLE PRACTICE.

Or, Hints on Training for the Turf, the Chase, and the Road, with Observations on Racing and Hunting, Wasting, Race Riding, and Handicapping. Addressed to Owners of Racers, Hunters, and other Horses, and to all who are concerned in Racing, Steeple-Chasing, and Fox Hunting. By Cecil. Fcap. 8vo. with Plate, price 5*s*. half-bound.

CECIL.— THE STUD FARM; OR, HINTS ON BREEDING

HORSES FOR THE TURF, THE CHASE, AND THE ROAD. Addressed to Breeders of Race Horses and Hunters, Landed Proprietors, and especially to Tenant Farmers. By Cecil. Fcap. 8vo. with Plate, 5*s*. half-bound.

CONVERSATIONS ON BOTANY.

New Edition, improved. Foolscap 8vo. with 22 Plates, 7*s*. 6*d*. cloth; with coloured Plates, 12*s*.

CONYBEARE AND HOWSON.—THE LIFE AND EPISTLES

OF ST. PAUL; Comprising a complete Biography of the Apostle, and a Translation of his Epistles inserted in Chronological order. Edited by the Rev. W. J. Conybeare, M.A. late Fellow of Trinity College, Cambridge; and the Rev. J. S. Howson, M.A. Principal of the Collegiate Institution, Liverpool. With 40 Engravings on Steel and 100 Woodcuts, including Views of the Principal Places visited by the Apostle, from Original Drawings made on the spot by W. H. Bartlett, and other Travellers; also Maps, Charts, Plans, Coins, Antiquities, etc. 2 vols. 4to. price 2*l*. 8*s*. cloth.

COPLAND.—A DICTIONARY OF PRACTICAL MEDICINE.

Comprising General Pathology, the Nature and Treatment of Diseases, Morbid Structures, and the Disorders especially incidental to Climates, to Sex, and to the different Epochs of Life, with numerous approved Formulæ of the Medicines recommended. By James Copland, M.D., etc. etc. Vols. I. and II. 8vo. 3*l*. cloth; and Parts X. to XVI. 4*s*. 6*d*. each.

CORNER.—THE CHILDREN'S OWN SUNDAY-BOOK.

By Miss Julia Corner, Author of "Questions on the History of Europe," etc. With Two Illustrations engraved on Steel. Square fcap. 8vo. 5*s*. cloth.

CRESY.—AN ENCYCLOPÆDIA OF CIVIL ENGINEERING,

HISTORICAL, THEORETICAL, and PRACTICAL. By Edward Cresy, F.S.A. C.E. With upwards of 3000 Engravings on Wood, explanatory of the Principles, Machinery, and Constructions which come under the Direction of the Civil Engineer. 8vo. 3*l*. 13*s*. 6*d*. cloth.

THE CRICKET-FIELD;

Or, the Science and History of the Game. Illustrated with Diagrams, and enlivened with Anecdotes. By the Author of *Principles of Scientific Batting*. Fcap. 8vo. with Plate, 5*s*. half-bound.

DALE.—THE DOMESTIC LITURGY AND FAMILY CHAPLAIN:

in Two Parts: the First Part being Church Services adapted for Domestic Use, with Prayers for every Day of the Week, selected exclusively from the Book of Common Prayer. Part II. comprising an appropriate Sermon for every Sunday in the Year. By the Rev. Thomas Dale, M.A., Canon-Residentiary of St. Paul's Cathedral. 2d Edition. Post 4to. 21*s*. cloth; or, bound by Hayday, 31*s*. 6*d*. calf lettered; 50*s*. morocco.

Separately {THE FAMILY CHAPLAIN, price 12*s*. cloth.
{THE DOMESTIC LITURGY, price 10*s*. 6*d*. cloth.

DAVIS.—CHINA DURING THE WAR AND SINCE THE PEACE.

By Sir J. F. Davis, F.R.S. Bart., late H. M. Plenipotentiary in China; Governor and Commander-in-Chief of the Colony of Hongkong. 2 vols. post 8vo. with Woodcuts, price 21*s*. cloth.

DELABECHE.—THE GEOLOGICAL OBSERVER.

By Sir Henry T. Delabeche, F.R.S. Director-General of the Geological Survey of the United Kingdom. New Edition; with numerous Woodcuts. 8vo. 18*s*. cloth.

DELABECHE.—REPORT ON THE GEOLOGY OF CORNWALL, DEVON AND WEST SOMERSET.

By Sir Henry T. De la Beche, F.R.S., Director-General of the Geological Survey of the United Kingdom. With Maps, Woodcuts, and 12 large Plates, 8vo. 14*s*., cloth.

DE LA RIVE.—A TREATISE ON ELECTRICITY, IN THEORY AND PRACTICE.

By Auguste De la Rive, Professor in the Academy of Geneva. In Two Volumes, with numerous Wood Engravings. Vol. I. 8vo. price 18*s*. cloth.

DENNISTOUN.—MEMOIRS OF THE DUKES OF URBINO;

Illustrating the Arms, Arts, and Literature of Italy, from MCCCCXL. to MDCXXX. By James Dennistoun, of Dennistoun. With numerous Portraits, Plates, Fac-similes, and Engravings on Wood. 3 vols. square crown 8vo. 2*l*. 8*s*. cloth.

DISCIPLINE.

By the Author of *Letters to my Unknown Friends*, etc. Second Edition, enlarged. 18mo. price Half-a-Crown, cloth.

DOUBLEDAY, WESTWOOD, AND HEWITSON.—THE GENERA OF BUTTERFLIES, OR DIURNAL LEPIDOPTERA:

Comprising their Generic Characters, a Notice of the Habits and Transformations, and a Catologue of the Species, of each Genus. By Edward Doubleday, F.L.S., F.Z.S. late Assistant in the Zoological Department of the British Museum; and John O. Westwood, President of the Entomological Society of London. Illustrated with Eighty-six coloured Plates from Drawings by W. C. Hewitson, Author of *British Oology*. 2 vols. imperial 4to. price 15*l*. 15*s*. half-bound in morocco.

EASTLAKE.—MATERIALS FOR A HISTORY OF OIL PAINTING.

By Sir C. L. Eastlake, President of the Royal Academy. 8vo. 16*s*. cloth.

THE ECLIPSE OF FAITH; OR, A VISIT TO A RELIGIOUS SCEPTIC.

New Edition. Post 8vo. price 9*s*. 6*d*. cloth.

"*It is absolutely necessary to meet them*" [*infidel writers of the modern school*] "*on their own ground, and fight them with their own weapons. And this is what the little book at the head of this article professes to do; and it does its work well. It is learned and logical, and at the same time lively and entertaining. Its irony is very powerful and cutting, and yet it is not open to the apparent objection of grave and serious subjects being treated flippantly. Whilst from the nature of the subject, it might fairly be entitled* Theological Fragments, *from the method in which the subject is treated it is as interesting as a collection of scenes of society.*" Britannia.

THE ENGLISHMAN'S GREEK CONCORDANCE OF THE

NEW TESTAMENT; being an attempt at a Verbal Connexion between the Greek and the English Texts; including a Concordance to the Proper Names, with Indexes, Greek-English and English-Greek. Second Edition, carefully revised; with a new Index, Greek and English. Royal 8vo. 42*s*. cloth.

THE ENGLISHMAN'S HEBREW AND CHALDEE CON-

CORDANCE OF THE OLD TESTAMENT; being an attempt at a Verbal Connexion between the Original and the English Translations: with Indexes, a List of the Proper Names and their Occurrences, etc. etc. 2 vols. royal 8vo. 3*l*. 13*s*. 6*d*. cloth; large paper, 4*l*. 14*s*. 6*d*.

EPHEMERA.—THE BOOK OF THE SALMON.

Comprising the Theory, Principles, and Practice of Fly-Fishing for Salmon; with Lists of good Salmon Flies for every good River in the Empire; with the Natural History of the Salmon, all its known Habits described, and the best way of artificially Breeding it explained. With numerous coloured Engravings of Salmon Flies and Salmon Fry. By Ephemera, assisted by Andrew Young, of Invershin, Manager of the Duke of Sutherland's Salmon Fisheries. Foolscap 8vo. with coloured Plates, 14*s*. cloth.

EPHEMERA.—A HAND-BOOK OF ANGLING:

Teaching Fly Fishing, Trolling, Bottom Fishing, and Salmon Fishing. With the Natural History of River Fish, and the best Modes of Catching them. By Ephemera. New Edition, enlarged and improved. Foolscap 8vo. with Wood Engravings, 9*s*. cloth.

THE EXPERIENCE OF LIFE.

By the Author of *Amy Herbert*, *Gertrude*, etc. Fcap. 8vo. price 7*s*. 6*d*. cloth.

FELICE'S HISTORY OF THE PROTESTANTS OF FRANCE

From 1521 to 1851. Translated from the Second, revised, and corrected Edition, by E. West. 2 vols. post 8vo. [*In the press.*

FORBES.—DAHOMEY AND THE DAHOMANS:

Being the Journals of Two Missions to the King of Dahomey, and Residence at his Capital, in the Years 1849 and 1850. By Frederick E. Forbes, Commander, R.N., F.R.G.S. With 10 Plates and Wood Engravings. 2 vols. post 8vo. 21*s*. cloth.

FORESTER AND BIDDULPH.—NORWAY IN 1848 & 1849:

Containing Rambles among the Fjelds and Fjords of the Central and Western Districts; and including Remarks on its Political, Military, Ecclesiastical, and Social Organisation By Thomas Forester, Esq.; and Lieutenant M. S. Biddulph, Royal Artillery. With Wood Engravings, and 10 coloured Plates. 8vo. 18*s*. cloth.

FOSS.—THE JUDGES OF ENGLAND:

With Sketches of their Lives, and Miscellaneous Notices connected with the Courts at Westminster from the time of the Conquest. By Edward Foss, F.S.A., of the Inner Temple. Vols. I. II. III. and IV. 8vo. 56*s*. cloth.

FRANCIS.—THE HISTORY OF THE BANK OF ENGLAND;

Its Times and Traditions. By John Francis. Third Edition. 2 vols. 8vo. 21*s*. cloth.

FRANCIS.—A HISTORY OF THE ENGLISH RAILWAY;

Its Social Relations and Revelations. By John Francis. 2 vols. 8vo. 24*s*. cloth.

FRANCIS.—CHRONICLES AND CHARACTERS OF THE

STOCK EXCHANGE. By John Francis. Second Edition. 8vo. 12*s*. cloth.

FREEMAN.—THE LIFE OF THE REV. WILLIAM KIRBY,

M.A., F.R.S., F.L.S., etc., Rector of Barham; Author of one of the Bridgewater Treatises, and Joint-Author of the *Introduction to Entomology*. By the Rev. John Freeman, M.A., Rector of Ashwicken, Norfolk, and Rural Dean. With a Portrait of Mr. Kirby (engraved by Henry Robinson), a Fac-simile of his Handwriting, and a View of Barham Parsonage. 8vo. price 15*s*. cloth.

THE POETICAL WORKS OF OLIVER GOLDSMITH.

Illustrated by Wood Engravings, from Designs by Members of the Etching Club. Edited by Bolton Corney, Esq. Square crown 8vo. 21*s.* cloth; or 36*s.* bound in morocco, by Hayday.

GOSSE.—A NATURALIST'S SOJOURN IN JAMAICA.

By P. H. Gosse, Esq. With coloured Plates. Post 8vo. 14*s.* cloth.

GRAHAM.—STUDIES FROM THE ENGLISH POETS:

Comprising Selections from Milton, Shakspeare, Pope, Gray, Goldsmith, Cowper, and Collins; with the strikingly beautiful Passages printed in italics; Explanatory Notes and Illustrations; and Examination Questions for exercise in English Composition. By G. F. Graham. 12mo. price 7*s.* cloth.

GRAHAM.—ENGLISH; OR, THE ART OF COMPOSITION.

Explained in a Series of Instructions and Examples. By G. F. Graham. New Edition, revised and improved. Foolscap 8vo. 6*s.* cloth.

MR. W. R. GREG'S CONTRIBUTIONS TO THE EDINBURGH REVIEW.—ESSAYS ON POLITICAL AND SOCIAL SCIENCE,

contributed chiefly to the *Edinburgh Review.* By William R. Greg. 2 vols. 8vo. price 24*s.* cloth.

GURNEY.—HISTORICAL SKETCHES;

Illustrating some Memorable Events and Epochs, from A.D. 1400 to A.D. 1546. By the Rev. John Hampden Gurney, M.A., Rector of St. Mary's, Mary-le-bone. Fcap. 8vo. 7*s.* 6*d.* cloth.

GWILT.—AN ENCYCLOPÆDIA OF ARCHITECTURE:

Historical, Theoretical, and Practical. By Joseph Gwilt. Illustrated with more than One Thousand Engravings on Wood, from Designs by J. S. Gwilt. Second Edition, with Supplemental View of the Symmetry and Stability of Gothic Architecture: Comprising upwards of 80 additional Woodcuts. 8vo. 52*s.* 6*d.* cloth.—The SUPPLEMENT separately, 6*s.*

SIDNEY HALL'S GENERAL LARGE LIBRARY ATLAS OF FIFTY-THREE MAPS

(size 20 in. by 16 in.), with the Divisions and Boundaries carefully coloured; and an Alphabetical Index of all the Names contained in the Maps. New Edition, corrected from the best and most recent Authorities; with the Railways laid down, and many entirely new Maps. Colombier 4to. 5*l.* 5*s.* half-bound in russia.

HAMILTON.—DISCUSSIONS IN PHILOSOPHY AND LITERATURE, EDUCATION AND UNIVERSITY REFORM.

Chiefly from the *Edinburgh Review*; corrected, vindicated, enlarged, in Notes and Appendices. By Sir William Hamilton, Bart. 8vo. 18*s.* cloth.

HARRISON.—THE LIGHT OF THE FORGE;

Or, Counsels drawn from the Sick-Bed of E. M. By the Rev. William Harrison, M.A., Rector of Birch, Essex, and Domestic Chaplain to H.R.H. the Duchess of Cambridge. With 2 Wood Engravings. Foolscap 8vo. price 5*s.* cloth.

HARRISON.—ON THE RISE, PROGRESS, AND PRESENT STRUCTURE OF THE ENGLISH LANGUAGE.

By the Rev. M. Harrison, M.A., late Fellow of Queen's College, Oxford. Post 8vo. 8*s.* 6*d.* cloth.

HARRY HIEOVER.—THE HUNTING-FIELD.

By Harry Hieover. With Two Plates, one representing *The Right Sort*; the other, *The Wrong Sort.* Fcap. 8vo. 5*s.* half-bound.

HARRY HIEOVER.—PRACTICAL HORSEMANSHIP.

By Harry Hieover. With 2 Plates, one representing *Going like Workmen*; the other, *Going like Muffs.* Foolscap 8vo. 5*s.* half-bound.

HARRY HIEOVER.—THE STUD, FOR PRACTICAL PURPOSES AND PRACTICAL MEN: being a Guide to the Choice of a Horse for use more than for show. By Harry Hieover. With 2 Plates, one representing *A pretty good sort for most purposes*; the other, *Rayther a bad sort for any purpose*. Fcap. 8vo. 5*s*. half-bound.

HARRY HIEOVER.—THE POCKET AND THE STUD; Or, Practical Hints on the Management of the Stable. By Harry Hieover. With a Portrait of the Author on his favourite Horse *Harlequin*. Second Edition. Foolscap 8vo. 5*s*. half-bound.

HARRY HIEOVER.—STABLE TALK AND TABLE TALK; Or, SPECTACLES for YOUNG SPORTSMEN. By Harry Hieover. New Edition. 2 vols. 8vo. with Portrait, 24*s*. cloth.

HAWKER.—INSTRUCTIONS TO YOUNG SPORTSMEN In all that relates to Guns and Shooting. By Lieut. Col. P. Hawker. 9th edition, corrected, enlarged, and improved; with Eighty-five Plates and Woodcuts, by Adlard and Branston, from Drawings by C. Varley, Dickes, etc. 8vo. 21*s*. cloth.

HAYDN'S BOOK OF DIGNITIES: Containing Rolls of the Official Personages of the British Empire, Civil, Ecclesiastical, Judicial, Military, Naval, and Municipal, from the Earliest Periods to the Present Time: compiled chiefly from the Records of the Public Offices. Together with the Sovereigns of Europe, from the Foundation of their respective States; the Peerage of England and of Great Britain; and numerous other Lists. Being a New Edition, improved and continued, of BEATSON'S POLITICAL INDEX. By Joseph Haydn, Compiler of *The Dictionary of Dates*, and other Works. 8vo. 25*s*. half-bound.

SIR JOHN HERSCHEL.—OUTLINES OF ASTRONOMY. By Sir John F. W. Herschel, Bart. etc. New Edition; with Plates and Engravings on Wood. 8vo. 18*s*. cloth.

HINTS ON ETIQUETTE AND THE USAGES OF SOCIETY: With a Glance at Bad Habits. By Αγωγός. "Manners make the Man." New Edition, revised (with Additions) by a Lady of Rank. Foolscap 8vo. 2*s*. 6*d*. cloth.

HOLLAND.—MEMOIRS OF THE WHIG PARTY DURING MY TIME. By Henry Richard Lord Holland. Edited by his Son, Henry Edward Lord Holland. Vol. I. post 8vo. 9*s*. 6*d*. cloth.

LORD HOLLAND'S FOREIGN REMINISCENCES.—FOREIGN REMINISCENCES. By Henry Richard Lord Holland. Comprising Anecdotes, and an Account of such Persons and Political Intrigues in Foreign Countries as have fallen within his Lordship's Observation. Edited by his Son, Henry Edward Lord Holland. With Fac-simile. Second Edition. Post 8vo. 10*s*. 6*d*. cloth.

HOLLAND.—CHAPTERS ON MENTAL PHYSIOLOGY. By Henry Holland, M.D., F.R.S.; Physician Extraordinary to the Queen; and Physician in Ordinary to His Royal Highness Prince Albert. Founded chiefly on Chapters contained in *Medical Notes and Reflections*, by the same Author. 8vo. price 10*s*. 6*d*. cloth.

HOOK.—THE LAST DAYS OF OUR LORD'S MINISTRY; A Course of Lectures on the principal Events of Passion Week. By Walter Farquhar Hook, D.D., Chaplain in Ordinary to the Queen. New Edition. Foolscap 8vo. 6*s*. cloth.

HOOKER.—KEW GARDENS: Or a Popular Guide to the Royal Botanic Gardens of Kew. By Sir William Jackson Hooker, K.H. D.C.L. F.R.A. & L.S. etc. etc. Director. New Edition; with numerous Wood-Engravings. 16mo. price Sixpence.

HOOKER AND ARNOTT.—THE BRITISH FLORA;

Comprising the Phænogamous or Flowering Plants, and the Ferns. The Sixth Edition with Additions and Corrections, and numerous Figures, illustrative of the Umbelliferous Plants, the Composite Plants, the Grasses, and the Ferns. By Sir W. J. Hooker, F.R.A. and L.S. etc., and G. A. Walker Arnott, LL.D. 12mo. with 12 Plates, 14*s.* cloth; or with the Plates coloured, price 21*s.*

HORNE.—AN INTRODUCTION TO THE CRITICAL STUDY

AND KNOWLEDGE OF THE HOLY SCRIPTURES. By the Rev. Thomas Hartwell Horne, B.D. of St. John's College, Cambridge. New Edition, revised and corrected; with Maps and Fac-similes. 5 vols. 8vo. 3*l.* 3*s.* cloth; or 5*l.* bound in calf.

HORNE.—A COMPENDIOUS INTRODUCTION TO THE

STUDY OF THE BIBLE. By the Rev. Thomas Hartwell Horne, B.D. of St. John's College, Cambridge. Being an Analysis of his *Introduction to the Critical Study and Knowledge of the Holy Scriptures.* New Edition. 12mo. with Maps and Engravings on Wood, 9*s.* cloth.

HOWITT.—THE CHILDREN'S YEAR.

By Mary Howitt. With Four Illustrations, engraved by John Absolon, from Original Designs by Anna Mary Howitt. Square 16mo. 5*s.* cloth.

WILLIAM HOWITT'S BOY'S COUNTRY BOOK;

Being the real Life of a Country Boy, written by Himself: Exhibiting all the Amusements. Pleasures, and Pursuits of Children in the Country. New Edition. Fcap. 8vo. with 40 Woodcuts, 6*s.* cloth.

HOWITT.—VISITS TO REMARKABLE PLACES;

Old Halls, Battle-Fields, and Scenes illustrative of Striking Passages in English History and Poetry. By William Howitt. New Edition; with 40 Woodcuts. Medium 8vo. 21*s.* cloth.

SECOND SERIES, chiefly in the Counties of DURHAM and NORTHUMBERLAND, with a Stroll along the BORDER. With upwards of 40 highly-finished Woodcuts, from Drawings made on the spot. Medium 8vo. 21*s.* cloth.

HOWITT.—THE RURAL LIFE OF ENGLAND.

By William Howitt. New Edition, corrected and revised. With Engravings on Wood by Bewick and Williams; uniform with *Visits to Remarkable Places.* Medium 8vo. 21*s.* cloth.

HUDSON.—THE EXECUTOR'S GUIDE.

By J. C. Hudson, Esq., late of the Legacy Duty Office, London; Author of *Plain Directions for Making Wills.* New Edition. Foolscap 8vo. 5*s.* cloth.

HUDSON.—PLAIN DIRECTIONS FOR MAKING WILLS

In conformity with the Law: with a clear Exposition of the Law relating to the Distribution of Personal Estate in the case of Intestacy, two Forms of Wills, and much useful Information etc. By J. C. Hudson, Esq. New Edition, corrected. Fcap. 8vo. 2*s.* 6*d.* cloth.

⁎ The above Two Works may be had in One Volume, price 7*s.* cloth.

HUGHES (E.)—A NEW SCHOOL ATLAS OF PHYSICAL,

POLITICAL, AND COMMERCIAL GEOGRAPHY. By Edward Hughes, F.R.G.S., Head Master of the Royal Naval Lower School, Greenwich Hospital. Containing Seventeen coloured Maps, with a descriptive Letterpress. The Maps engraved on Steel by E. Weller, F.R.G.S. Royal 8vo. price 10*s.* 6*d.* half-bound.

HUGHES (W.)—A MANUAL OF MATHEMATICAL GEOGRA-

PHY: comprehending an Inquiry into the Construction of Maps; with Rules for the Formation of Map Projections. By William Hughes, F.R.G.S. late Professor of Geography in the College for Civil Engineers. Second Edition; with 5 Plates. Fcap. 8vo. price 4*s.* 6*d.* cloth.

HUMBOLDT'S ASPECTS OF NATURE,

In Different Lands and Different Climates, with Scientific Elucidations. Translated, with the Author's sanction and co-operation, and at his express desire, by Mrs. Sabine. 16mo. 6s. cloth: or in 2 vols. 3s. 6*d*. each cloth; 2s. 6*d*. each sewed.

HUMBOLDT'S COSMOS;

Or, a Sketch of a Physical Description of the Universe. Translated, with the Author's sanction and co-operation, by Mrs. Sabine. New Edition. Vols. I. and II. 16mo. 3s. 6*d*. each cloth; 2s. 6*d*. each sewed: or in post 8vo. price 12s. each. Vol. III. post 8vo. 12s. 6*d*. cloth: or in 16mo. Part I. 2s. 6*d*. sewed, 3s. 6*d*. cloth; and Part II. 3s. sewed, 4s. cloth.

HUMPHREYS.—SENTIMENTS AND SIMILES OF SHAKSPEARE:

with an elaborately illuminated Border in the characteristic Style of the Elizabethan Period, and other Embellishments; bound in very massive carved and pierced covers, containing in deep relief a medallion Head and Cypher. The Illuminations and Ornaments designed and executed by Henry Noel Humphreys. Square post 8vo. price One Guinea.

MRS. JAMESON'S LEGENDS OF THE MONASTIC ORDERS

As represented in the Fine Arts. Containing St. Benedict and the early Benedictines in Italy, France, Spain, and Flanders, the Benedictines in England and in Germany; the Reformed Benedictines; early Royal Saints connected with the Benedictine Order; the Augustines; Orders derived from the Augustine Rule; the Mendicant Orders; the Jesuits; and the Order of the Visitation of St. Mary. Forming the SECOND SERIES of *Sacred and Legendary Art*. Second Edition, corrected and enlarged; with 11 Etchings by the Author and 88 Woodcuts. Square crown 8vo. 28s. cloth.

MRS. JAMESON'S SACRED AND LEGENDARY ART;

Or, Legends of the Saints and Martyrs. FIRST SERIES. Containing, Legends of the Angels and Archangels; the Evangelists and Apostles; the Greek and Latin Fathers; the Magdalene; the Patron Saints; the Virgin Patronesses; the Martyrs; the Bishops; the Hermits; and the Warrior-Saints of Christendom. Second Edition, with numerous Woodcuts, and 16 Etchings by the Author. Square crown 8vo. 28s. cloth.

MRS. JAMESON'S LEGENDS OF THE MADONNA,

As represented in the Fine Arts. Forming the THIRD *and concluding* SERIES of *Sacred and Legendary Art*. With 55 Drawings by the Author: 152 Wood Engravings. Square 8vo. price 28s. cloth.

LORD JEFFREY'S CONTRIBUTIONS TO THE EDINBURGH REVIEW.

A New Edition, complete in One Volume, uniform with Mr. Macaulay's Essays, and Sir James Mackintosh's and the Rev. Sydney Smith's Works; with a Portrait engraved by Henry Robinson, and a Vignette View of Craigcrook, engraved by J. Cousen. Square crown 8vo. [*Nearly ready.*

****** Also, the Second Edition, in 3 vols. 8vo. price 42s. cloth.***

BISHOP JEREMY TAYLOR'S ENTIRE WORKS:

With the Life by Bishop Heber. Revised and corrected by the Rev. Charles Page Eden, Fellow of Oriel College, Oxford. In Ten Volumes. Vols. II. to X. 8vo. price Half-a-Guinea each.

****** The First Volume comprising Bishop Heber's Life of Jeremy Taylor, extended by the Editor, is nearly ready for publication.***

READINGS FOR EVERY DAY IN LENT.

Compiled from the Writings of Bishop Jeremy Taylor. By the Author of *Amy Herbert, The Child's First History of Rome,* etc. Fcap. 8vo. 5s. cloth.

JOHNSTON.—A NEW DICTIONARY OF GEOGRAPHY,

Descriptive, Physical, Statistical, and Historical: Forming a complete General Gazetteer of the World. By Alexander Keith Johnston, F.R.S.E. F.R.G.S. F.G.S.; Geographer at Edinburgh in Ordinary to Her Majesty. In One Volume comprising nearly 50,000 Names of Places. 8vo. 36s. cloth; or strongly half-bound in russia, price 41s.

KEMBLE.—THE SAXONS IN ENGLAND:
A History of the English Commonwealth till the period of the Norman Conquest. By John Mitchell Kemble, M.A., F.C.P.S., etc. 2 vols. 8vo. 28*s*. cloth.

KIPPIS.—A COLLECTION OF HYMNS AND PSALMS FOR PUBLIC AND PRIVATE WORSHIP, Selected and Prepared by Andrew Kippis, D.D., F.R.S., Abraham Rees, D.D., F.R.S., the Rev. Thomas Jervis, and the Rev. Thomas Morgan, LL.D. New Edition; including a New Supplement by the Rev. Edmund Kell, M.A. 18mo. 4*s*. cloth; or 4*s*. 6*d*. bound in roan. The SUPPLEMENT separately, price 8*d*.

KIRBY AND SPENCE.—AN INTRODUCTION TO ENTOMOLOGY; or, Elements of the Natural History of Insects: comprising an account of noxious and useful Insects, of their Metamorphoses, Food, Stratagems, Habitations, Societies, Motions, Noises, Hybernation, Instinct, etc. By W. Kirby, M.A. F.R.S. & L.S. and W. Spence, Esq., F.R.S. & L.S. New Edition, enlarged. 2 vols. 8vo. 31*s*. 6*d*. cloth.

L. E. L.—THE POETICAL WORKS OF LETITIA ELIZABETH LANDON: Comprising the IMPROVISATRICE, the VENETIAN BRACELET, the GOLDEN VIOLET, the TROUBADOUR, and other Poetical Remains. New Edition, with 2 Vignettes by Richard Doyle. 2 vols. 16mo. 10*s*. cloth; morocco, 21*s*.

LAING.—OBSERVATIONS ON THE SOCIAL AND POLITICAL STATE OF DENMARK AND THE DUCHIES OF SLESWICK AND HOLSTEIN, in 1851: Being the Third Series of *Notes of a Traveller*. By Samuel Laing, Esq. With a Plan of the Battle of Idstedt. 8vo. price 12*s*. cloth.

LAING.—OBSERVATIONS ON THE SOCIAL AND POLITICAL STATE OF THE EUROPEAN PEOPLE IN 1848 AND 1849: Being the Second Series of *Notes of a Traveller*. By Samuel Laing, Esq. 8vo. 14*s*. cloth.

LANG.—FREEDOM AND INDEPENDENCE FOR THE GOLDEN LANDS OF AUSTRALIA; the Right of the Colonies, and the Interest of Britain and of the World. By John Dunmore Lang, M.A., D.D. With a coloured Map. Post 8vo. price 7*s*. 6*d*. cloth.

LANG.—AN HISTORICAL AND STATISTICAL ACCOUNT OF NEW SOUTH WALES; Including a Visit to the Gold Regions, and a Description of the Mines; with an Estimate of the probable Results of the Great Discovery. By John Dunmore Lang, M.A., D.D. Third Edition (three-fourths entirely new), bringing down the History of the Colony to July 1, 1852; with a large coloured Map. 2 vols. post 8vo. price 21*s*. cloth.

LARDNER.—THE GREAT EXHIBITION AND LONDON IN 1851. Reviewed by Dr. Lardner, Michel Chevalier, John Lemoinne, and Hector Berlioz. With Wood Engravings. Crown 8vo. price 14*s*. cloth.

LATHAM.—ON DISEASES OF THE HEART.
Lectures on Subjects connected with Clinical Medicine: Diseases of the Heart. By P. M. Latham, M.D., Physician Extraordinary to the Queen. New Edition. 2 vols. 12mo. 16*s*. cloth.

DR. FALCK LEBAHN.—GOETHE'S FAUST.
With copious English Notes, Grammatical, Philological, and Exegetical, for advanced Students of the German Language. By Falck Lebahn, Ph.D., Professor of the German Language; Author of *Practice in German*, etc. 8vo. price 15*s*. cloth.

LEE.—ELEMENTS OF NATURAL HISTORY; OR, FIRST PRINCIPLES OF ZOOLOGY: Comprising the Principles of Classification, interspersed with amusing and instructive Accounts of the most remarkable Animals. By Mrs. R. Lee. New Edition, enlarged; with many additional Woodcuts. Foolscap 8vo. 7*s*. 6*d*. cloth.

LARDNER'S CABINET CYCLOPÆDIA,

Of History, Biography, Literature, the Arts and Sciences, Natural History, and Manufactures. Comprising a Series of Original Works by Sir John Herschel, Sir James Mackintosh, Robert Southey, Sir David Brewster, Thomas Keightley, John Forster, Sir Walter Scott, Thomas Moore, Bishop Thirlwall, the Rev. G. R. Gleig, J. C. L. Sismondi, John Phillips, F.R.S., G.S., and other eminent Writers. 132 vols. fcap. 8vo. with Vignette Titles, price NINETEEN GUINEAS, cloth.—The works separately, in Sets or Series, price THREE SHILLINGS and SIXPENCE each Volume.

A List of the Works comprising the CABINET CYCLOPÆDIA.

1.	Bell's History of Russia	3 vols.	10*s*. 6*d*.
2.	Bell's Lives of British Poets,	2 vols.	7*s*.
3.	Brewster's Optics, New Edition, corrected to 1853	1 vol.	3*s*. 6*d*.
4.	Cooley's Maritime and Inland Discovery	3 vols.	10*s*. 6*d*.
5.	Crowe's History of France,	3 vols.	10*s*. 6*d*.
6.	De Morgan on Probabilities,	1 vol.	3*s*. 6*d*.
7.	De Sismondi's History of the Italian Republics	1 vol.	3*s*. 6*d*.
8.	De Sismondi's Fall of the Roman Empire	2 vols.	7*s*.
9.	Donovan's Chemistry	1 vol.	3*s*. 6*d*.
10.	Donovan's Domestic Economy	2 vols.	7*s*.
11.	Dunham's Spain and Portugal	5 vols.	17*s*. 6*d*.
12.	Dunham's History of Denmark, Sweden, and Norway	3 vols.	10*s*. 6*d*.
13.	Dunham's History of Poland	1 vol.	3*s*. 6*d*.
14.	Dunham's Germanic Empire	3 vols.	10*s*. 6*d*.
15.	Dunham's Europe during the Middle Ages	4 vols.	14*s*.
16.	Dunham's British Dramatists	2 vols.	7*s*.
17.	Dunham's Lives of Early Writers of Great Britain,	1 vol.	3*s*. 6*d*.
18.	Fergus's History of the United States	2 vols.	7*s*.
19.	Fosbroke's Greek and Roman Antiquities	2 vols.	7*s*.
20.	Forster's Lives of the Statesmen of the Commonwealth	5 vols.	17*s*. 6*d*.
21.	Gleg's Lives of Military Commanders	3 vols.	10*s*. 6*d*.
22.	Grattan's History of the Netherlands	1 vol.	3*s*. 6*d*.
23.	Henslow's Botany	1 vol.	3*s*. 6*d*.
24.	Herschel's Astronomy	1 vol.	3*s*. 6*d*.
25.	Herschel's Discourse on Natural Philosophy	1 vol.	3*s*. 6*d*.
26.	History of Rome	2 vols.	7*s*.
27.	History of Switzerland	1 vol.	3*s*. 6*d*.
28.	Holland's Treatise on the Manufactures in Metal,	3 vols.	10*s*. 6*d*.
29.	James's Lives of Foreign Statesmen	5 vols.	17*s*. 6*d*.
30.	Kater and Lardner's Mechanics	1 vol.	3*s*. 6*d*.
31.	Keightley's Outlines of History	1 vol.	3*s*. 6*d*.
32.	Lardner's Arithmetic	1 vol.	3*s*. 6*d*.
33.	Lardner's Geometry	1 vol.	3*s*. 6*d*.
34.	Lardner on Heat	1 vol.	3*s*. 6*d*.
35.	Lardner's Hydrostatics and Pneumatics	1 vol.	3*s*. 6*d*.
36.	Lardner and Walker's Electricity and Magnetism,	2 vols.	7*s*.
37.	Mackintosh, Forster, and Courtenay's Lives of British Statesmen	7 vols.	24*s*. 6*d*.
38.	Mackintosh, Wallace, and Bell's History of England	10 vols.	35*s*.
39.	Montgomery and Shelley's Eminent Italian, Spanish, and Portuguese Authors,	3 vols.	10*s*. 6*d*.
40.	Moore's History of Ireland,	4 vols.	14*s*.
41.	Nicolas's Chronology of History	1 vol.	3*s*. 6*d*.
42.	Phillips' Treatise on Geology, corrected to 1852	2 vols.	7*s*.
43.	Powell's History of Natural Philosophy	1 vol.	3*s*. 6*d*.
44.	Porter's Treatise on the Manufacture of Silk	1 vol.	3*s*. 6*d*.
45.	Porter's Manufacture of Porcelain and Glass	1 vol.	3*s*. 6*d*.
46.	Roscoe's British Lawyers,	1 vol.	3*s*. 6*d*.
47.	Scott's History of Scotland	2 vols.	7*s*.
48.	Shelley's Lives of Eminent French Authors	2 vols.	7*s*.
49.	Shuckard and Swainson's Insects	1 vol.	3*s*. 6*d*.
50.	Southey's Lives of British Admirals	5 vols.	17*s*. 6*d*.
51.	Stebbing's Church History,	2 vols.	7*s*.
52.	Stebbing's History of the Reformation	2 vols.	7*s*.
53.	Swainson's Discourse on Natural History	1 vol.	3*s*. 6*d*.
54.	Swainson's Natural History and Classification of Animals	1 vol.	3*s*. 6*d*.
55.	Swainson's Habits and Instincts of Animals	1 vol.	3*s*. 6*d*.
56.	Swainson's Birds	2 vols.	7*s*.
57.	Swainson's Fish, Reptiles, etc.	2 vols.	7*s*.
58.	Swainson's Quadrupeds	1 vol.	3*s*. 6*d*.
59.	Swainson's Shells and Shell-fish	1 vol.	3*s*. 6*d*.
60.	Swainson's Animals in Menageries	1 vol.	3*s*. 6*d*.
61.	Swainson's Taxidermy and Bibliography	1 vol.	3*s*. 6*d*.
62.	Thirlwall's History of Greece	8 vols.	28*s*.

LETTERS ON HAPPINESS, ADDRESSED TO A FRIEND.

By the Author of *Letters to My Unknown Friends*. Foolscap 8vo. 6*s*. cloth.

LETTERS TO MY UNKNOWN FRIENDS.

By a Lady. Third Edition. Foolscap 8vo. 6*s*. cloth.

LINDLEY.—AN INTRODUCTION TO BOTANY.

By Prof. J. Lindley, Ph.D., F.R.S. L.S. etc. New Edition, with Corrections and numerous Additions. 2 vols. 8vo. with Six Plates and numerous Woodcuts, 24*s*. cloth.

LINWOOD (W.)—ANTHOLOGIA OXONIENSIS;

Sive, Florilegium e lusibus poeticis diversorum Oxoniensium Græcis et Latinis decerptum. Curante Gulielmo Linwood, M.A. Ædis Christi Alummo. 8vo. 14*s*. cloth.

LITTON.—THE CHURCH OF CHRIST,

In its Idea, Attributes, and Ministry: with a particular reference to the Controversy on the Subject between Romanists and Protestants. By the Rev. Edward Arthur Litton, M.A., Vice-Principal of St. Edmund Hall, Oxford. 8vo. 16*s*. cloth.

LORIMER.—LETTERS TO A YOUNG MASTER MARINER

On some Subjects connected with his Calling. By the late Charles Lorimer. A New Edition. Foolscap 8vo. 5*s*. 6*d*. cloth.

LOUDON.—THE AMATEUR GARDENER'S CALENDAR:

Being a Monthly Guide, as to what should be avoided as well as what should be done in a Garden in each Month: with plain Rules *how to do* what is requisite; Directions for laying out and planting Kitchen and Flower Gardens, Pleasure Grounds, and Shrubberies; and a short account, in each Month, of the Quadrupeds, Birds, and Insects, then most injurious to Gardens. By Mrs. Loudon. 16mo. with numerous Wood Engravings, 7*s*. 6*d*. cloth.

LOUDON—THE LADY'S COUNTRY COMPANION;

Or, How to Enjoy a Country Life Rationally. By Mrs. Loudon, author of "Gardening for Ladies," etc. Fourth Edition. Foolscap 8vo., with Plate and Woodcuts, 5*s*. cloth.

LOUDON'S SELF-INSTRUCTION FOR YOUNG GARDENERS,

Foresters, Bailiffs, Land Stewards, and Farmers; in Arithmetic, Book-keeping, Geometry, Mensuration, Practical Trigonometry, Mechanics, Land-Surveying, Levelling, Planning and Mapping, Architectural Drawing, and Isometrical Projection and Perspective; with Examples shewing their applications to Horticultural and Agricultural Purposes. With a Portrait and a Memoir. 8vo. with Wood Engravings, 7*s*. 6*d*. cloth.

LOUDON'S ENCYCLOPÆDIA OF TREES AND SHRUBS:

Being the *Arboretum et Fruticetum Britannicum* abridged: containing the Hardy Trees and Shrubs of Great Britain, Native and Foreign, scientifically and popularly described: with their Propagation, Culture, and Uses in the Arts. 8vo. with 2,000 Woodcuts, price 50*s*. cloth.

LOUDON'S ENCYCLOPÆDIA OF GARDENING:

Comprising the Theory and Practice of Horticulture, Floriculture, Arboriculture, and Landscape Gardening: including all the latest Improvements; a General History of Gardening in all Countries; and a Statistical View of its Present State; with Suggestions for its Future Progress in the British Isles. With many hundred Engravings on Wood. New Edition, corrected and improved by Mrs. Loudon. 8vo. 50*s*. cloth.

LOUDON'S ENCYCLOPÆDIA OF AGRICULTURE:

Comprising the Theory and Practice of the Valuation, Transfer, Laying-out, Improvement, and Management of Landed Property, and of the cultivation and economy of the Animal and Vegetable Productions of Agriculture, including all the latest improvements. Fifth Edition; with upwards of 1,100 Engravings on Wood. 8vo. 2*l*. 10*s*. cloth.

LOUDON'S ENCYCLOPÆDIA OF PLANTS:

Including all the Plants which are now found in, or have been introduced into, Great Britain, giving their Natural History, accompanied by such Descriptions, Engraved Figures, and Elementary Details, as may enable a beginner, who is a mere English reader, to discover the name of every Plant which he may find in flower, and acquire all the information respecting it which is useful and interesting. New Edition, corrected throughout and brought down to the year 1853, by Mrs. Loudon. [*In the press.*

LOUDON'S ENCYCLOPÆDIA OF COTTAGE, FARM, AND

VILLA ARCHITECTURE and FURNITURE. Containing Designs for Cottages, Villas, Farm Houses, Farmeries, Country Inns, Public Houses, Parochial Schools, etc.; with the requisite Fittings-up, Fixtures, and Furniture, and appropriate Offices, Gardens, and Garden Scenery: each Design accompanied by Analytical and Critical Remarks. New Edition, edited by Mrs. Loudon. 8vo. with 2,000 Woodcuts, 63*s.* cloth.

LOUDON'S HORTUS BRITANNICUS;

Or, Catalogue of all the Plants indigenous to, cultivated in, or introduced into Britain. An entirely New Edition corrected throughout: with a Supplement, including all the New Plants down to March, 1850; and a New General Index to the whole Work. Edited by Mrs. Loudon; assisted by W. H. Baxter and David Wooster. 8vo. 31*s.* 6*d.* cloth.

The SUPPLEMENT separately, price 14*s.* cloth.

LOW.—ELEMENTS OF PRACTICAL AGRICULTURE:

Comprehending the Cultivation of Plants, the Husbandry of the Domestic Animals, and the Economy of the Farm. By David Low, Esq. F.R.S.E. New Edition; with 200 Woodcuts. 8vo. 21*s.* cloth.

MACAULAY.—THE HISTORY OF ENGLAND,

From the Accession of James II. By Thomas Babington Macaulay. New Edition. Vols. I. and II. 8vo. 32*s.* cloth.

MR. MACAULAY'S CRITICAL AND HISTORICAL ESSAYS

CONTRIBUTED TO THE EDINBURGH REVIEW. Three Editions, as follows:—

1. LIBRARY EDITION (the Seventh), in 3 vols. 8vo. price 36*s.* cloth.
2. Complete in ONE VOLUME, with Portrait and Vignette. Square crown 8vo. price 21*s.* cloth; or 30*s.* handsomely bound in calf, by Hayday.
3. A NEW EDITION, in 3 vols. fcap. 8vo. price 21*s.* cloth.

MACAULAY.—LAYS OF ANCIENT ROME,

IVRY and THE ARMADA. By Thomas Babington Macaulay. New Edition. 16mo. 4*s.* 6*d.* cloth; morocco, 10*s.* 6*d.* (*bound by Hayday.*)

MR. MACAULAY'S LAYS OF ANCIENT ROME.

With numerous Illustrations, Original and from the Antique, drawn on Wood by George Scharf, jun. and engraved by Samuel Williams. New Edition. Fcap. 4to. 21*s.* boards; or 42*s.* bound in morocco, by Hayday.

MACDONALD.—VILLA VEROCCHIO; OR, THE YOUTH OF

LEONARDO DA VINCI: a Tale. By the late Diana Louisa Macdonald. Fcap. 8vo. 6*s.* cloth.

MACKINTOSH'S (SIR JAMES) MISCELLANEOUS WORKS:

Including his Contributions to The EDINBURGH REVIEW. A New Edition, complete in One Volume; with Portrait and Vignette. Square crown 8vo. 21*s.* cloth; or 30*s.* calf extra by Hayday.

M'LEOD AND WELLER'S SACRED ATLAS.—AN ATLAS OF

SCRIPTURE GEOGRAPHY. Adapted for the use of Training Colleges, Pupil Teachers, and the Upper Classes in Elementary Schools. Comprising Fifteen coloured Maps, and a Section, engraved on Ten Plates: with Illustrative Letterpress, by Walter M'Leod, F.R.G.S., Head Master of the Model School, and Master of Method in the Royal Military Asylum, Chelsea. The Maps compiled and engraved by Edward Weller, F.R.G.S. Royal 8vo. price 7*s.* half-bound.

M'CULLOCH.—A DICTIONARY, GEOGRAPHICAL, STATISTICAL, AND HISTORICAL, of the various Countries, Places, and Principal Natural Objects in the World. By J. R. M'Culloch, Esq. Illustrated with Six large Maps. New Edition, with a Supplement, comprising the Population of Great Britain from the Census of 1851. 2 vols. 8vo. 63*s*. cloth.—The SUPPLEMENT separately, price 3*s*. 6*d*.

M'CULLOCH.—A DICTIONARY, PRACTICAL, THEORETICAL, AND HISTORICAL, OF COMMERCE, AND COMMERCIAL NAVIGATION. Illustrated with Maps and Plans. By J. R. M'Culloch, Esq. A New Edition, corrected, enlarged, and improved: Including a New Supplement. 8vo. 50*s*. cloth; or 55*s*. strongly half-bound in russia.—The SUPPLEMENT separately, price 4*s*. 6*d*.

M'CULLOCH.—AN ACCOUNT, DESCRIPTIVE, AND STATISTICAL, of the BRITISH EMPIRE; exhibiting its Extent, Physical Capacities, Population, Industry, and Civil and Religious Institutions. By J. R. M'Culloch, Esq. 3d Edition, corrected, enlarged, and greatly improved. 2 vols. 8vo. 42*s*. cloth.

M'CULLOCH.—A TREATISE ON THE PRINCIPLES AND PRACTICAL INFLUENCE OF TAXATION AND THE FUNDING SYSTEM. By J. R. M'Culloch, Esq. Second Edition, corrected, enlarged, and improved. 8vo. 16*s*. cloth.

M'CULLOCH.—A TREATISE ON THE CIRCUMSTANCES WHICH DETERMINE THE RATE OF WAGES AND THE CONDITION OF THE LABOURING CLASSES. By J. R. M'Culloch, Esq. Fcap. 8vo. 3*s*. 6*d*. cloth.

MAITLAND.—THE CHURCH IN THE CATACOMBS: A Description of the Primitive Church of Rome, illustrated by its Sepulchral Remains. By Charles Maitland. New Edition, revised; with numerous Woodcuts. 8vo. 14*s*. cloth.

MRS. MARCET'S CONVERSATIONS ON CHEMISTRY: In which the Elements of that Science are familiarly Explained and Illustrated by Experiments. New Edition, corrected. 2 vols. foolscap 8vo. 14*s*. cloth.

MRS. MARCET'S CONVERSATIONS ON POLITICAL ECONOMY: In which the Elements of that Science are familiarly explained. New Edition, revised, and enlarged. Foolscap 8vo. 7*s*. 6*d*. cloth.

MRS. MARCET'S CONVERSATIONS ON NATURAL PHILOSOPHY: In which the Elements of that Science are familiarly explained, and adapted to the comprehension of Young Persons. New Edition, greatly improved. Fcap. 8vo. with 23 Plates, 10*s*. 6*d*. cloth.

MRS. MARCET'S CONVERSATIONS ON VEGETABLE PHYSIOLOGY: comprehending the Elements of Botany, with their Application to Agriculture. New Edition. Foolscap 8vo. with Four Plates, 9*s*. cloth.

MRS. MARCET'S CONVERSATIONS ON LAND AND WATER. New Edition, revised and corrected. Foolscap 8vo. with coloured Map shewing the comparative Altitude of Mountains, 5*s*. 6*d*. cloth.

MARIOTTI.—FRA DOLCINO AND HIS TIMES: Being an Account of a General Struggle for Ecclesiastical Reform, and of an Anti-Heretical Crusade in Italy, in the early part of the Fourteenth Century. By L. Mariotti, Author of *Italy, Past and Present*, etc. Post 8vo. price 10*s*. 6*d*. cloth.

MARTINEAU.—CHURCH HISTORY IN ENGLAND,

From the Earliest Times to the Period of the Reformation. By the Rev. Arthur Martineau, M.A., late Fellow of Trinity College, Cambridge. 12mo. [*In the press.*

MAUNDER'S SCIENTIFIC AND LITERARY TREASURY:

A New and Popular Encyclopædia of Science and the Belles Lettres; including all Branches of Science, and every subject connected with Literature and Art. New Edition. Fcap. 8vo. 10*s*. cloth; bound in roan, 12*s*.; calf lettered, 12*s*. 6*d*.

MAUNDER'S HISTORICAL TREASURY;

Comprising a General Introductory Outline of Universal History, Ancient and Modern, and a Series of separate Histories of every principal Nation that exists; developing their Rise, Progress, and Present Condition, the Moral and Social Character of their respective Inhabitants, their Religion, Manners, and Customs, etc. An entirely New Edition; revised throughout, and brought down to the Present Time. Foolscap 8vo. 10*s*. cloth; bound in roan, 12*s*.; calf lettered, 12*s*. 6*d*.

MAUNDER'S TREASURY OF NATURAL HISTORY;

Or, a Popular Dictionary of Animated Nature: In which the Zoological Characteristics that distinguish the different Classes, Genera, and Species are combined with a variety of interesting Information illustrative of the Habits, Instincts, and General Economy of the Animal Kingdom. Embellished with 900 Engravings on Wood. New Edition. Fcap. 8vo. 10*s*. cloth; bound in roan, 12*s*.; calf lettered, 12*s*. 6*d*.

MAUNDER'S TREASURY OF KNOWLEDGE,

And LIBRARY of REFERENCE: Comprising an English Dictionary and Grammar, an Universal Gazetteer, a Classical Dictionary, a Chronology, a Law Dictionary, a Synopsis of the Peerage, numerous useful Tables, etc. The Twentieth Edition (1853), carefully revised and corrected throughout, with some Additions. Foolscap 8vo. 10*s*. cloth; bound in roan, 12*s*.; calf lettered, 12*s*. 6*d*.

MAUNDER'S BIOGRAPHICAL TREASURY:

Consisting of Memoirs, Sketches, and brief Notices of above 12,000 Eminent Persons of all Ages and Nations, from the Earliest Period of History; forming a new and complete Dictionary of Universal Biography. A New and carefully revised Edition; corrected throughout, and extended by the introduction of numerous additional Lives. Foolscap 8vo. 10*s*. cloth; bound in roan, 12*s*.; calf lettered, 12*s*. 6*d*.

MERIVALE.—A HISTORY OF THE ROMANS UNDER THE EMPIRE.

By the Rev. Charles Merivale, late Fellow of St. John's College, Cambridge. Vols. I. and II. 8vo. 28*s*. cloth. Vol. III. completing the History to the Establishment of the Monarchy by Augustus. 8vo. 14*s*. cloth.

MERIVALE.—THE FALL OF THE ROMAN REPUBLIC:

A Short History of the last Century of the Commonwealth. By the Rev. Charles Merivale, B.D., late Fellow of St. John's College, Cambridge. 12mo.

MILNER.—THE HISTORY OF THE CHURCH OF CHRIST.

By the late Rev. Joseph Milner, A.M., With additions by the late Rev. Isaac Milner, D.D. F.R.S. A New Edition, revised, with additional Notes by the Rev. Thomas Grantham, B.D. 4 vols. 8vo. price 52*s*. cloth.

MONTGOMERY.—ORIGINAL HYMNS FOR PUBLIC, SOCIAL, AND PRIVATE DEVOTION.

By James Montgomery. 18mo. price 5*s*. 6*d*. cloth.

JAMES MONTGOMERY'S POETICAL WORKS.

With some additional Poems, and the Author's Autobiographical Prefaces. A New Edition, complete in One Volume; with Portrait and Vignette. Square crown 8vo. 10*s*. 6*d*. cloth; morocco, 21*s*.—Or in 4 vols. foolscap 8vo. with Portrait, and Seven other Plates, 20*s*. cloth; bound in morocco, 1*l*. 16*s*.

MOORE.—HEALTH, DISEASE, AND REMEDY,

Familiarly and Practically considered in a few of their Relations to the Blood. By George Moore, M.D. Post 8vo. 7*s*. 6*d*. cloth.

MOORE.—THE POWER OF THE SOUL OVER THE BODY.

Considered in relation to Health and Morals. By George Moore, M.D. Member of the Royal College of Physicians, etc. Fifth Edition. Fcap. 8vo. 6*s*. cloth.

MOORE.—THE USE OF THE BODY IN RELATION TO THE MIND.

By George Moore, M.D. Third Edition. Fcap. 8vo. 6*s*. cloth.

MOORE.—MAN AND HIS MOTIVES.

By George Moore, M.D. Third Edition. Fcap. 8vo. 6*s*. cloth.

MOORE.—MEMOIRS, JOURNAL, AND CORRESPONDENCE

OF THOMAS MOORE. Edited by the Right Hon. Lord John Russell. With Portraits and Vignette Illustrations. Vols. I. and II. post 8vo. price 21*s*. cloth.

THE THIRD AND FOURTH VOLUMES OF MOORE'S SERMONS, JOURNAL, AND CORRESPONDENCE, with Portraits of Sir John Stevenson and Samuel Rogers, Esq.; and Vignettes, by T. Creswick, R.A., of the Meeting of the Waters, and Moore's Residence at Mayfield. Vols. III. and IV. post 8vo. price 21*s*. cloth.

MOORE'S POETICAL WORKS:

Containing the Author's recent Introduction and Notes. Complete in One Volume, uniform with Lord Byron's and Southey's Poems. With Portrait and View of Sloperton Cottage, Chippenham. Medium 8vo. 1*l*. 1*s*. cloth; or 42*s*. bound in morocco, by Hayday.

⁂ Also a New and Cheaper Issue of the First collected Edition of the above, in 10 vols. foolscap 8vo. with Portrait, and 19 Plates, price 35*s*, cloth.

THOMAS MOORE'S SONGS, BALLADS, AND SACRED SONGS.

First collected Edition, with Vignette by Richard Doyle. 16mo. 5*s*. cloth; or 12*s*. 6*d*. bound in smooth morocco, by Hayday.

MOORE'S IRISH MELODIES.

New Edition. With the Autobiographical Preface from the Collective Edition of Mr. Moore's Poetical Works, and a Vignette by D. Maclise, R.A. 16mo. 5*s*. cloth; 12*s*. 6*d*. bound in smooth morocco, by Hayday.—Or in foolscap 8vo. with Vignette by Corbould, 10*s*. cloth; bound in morocco, 13*s*. 6*d*.

MOORE'S IRISH MELODIES.

Illustrated by D. Maclise, R.A. New and cheaper Edition, with 161 Designs, and the whole of the Letter-press engraved on Steel, by F. P. Becker. Super royal 8vo. 31*s*. 6*d*. cloth; bound in morocco, by Hayday, 2*l*. 12*s*. 6*d*.

⁂ *The Original Edition, in imperial 8vo.* 63*s*. *boards; morocco, by Hayday,* 4*l*. 14*s*. 6*d*.; *Proofs,* 6*l*. 6*s*. *boards,—may still be had.*

MOORE'S LALLA ROOKH: AN ORIENTAL ROMANCE.

New Edition; with the Autobiographical Preface from the Collective Edition of Mr. Moore's Poetical Works, and a Vignette by D. Maclise, R.A. 16mo. 5*s*. cloth; 12*s*. 6*d*. bound in smooth morocco, by Hayday.—Or in foolscap 8vo. with 4 Plates by Westall, 10*s*. 6*d*. cloth; or 14*s*. bound in morocco.

MOORE'S LALLA ROOKH: AN ORIENTAL ROMANCE.

With 13 highly-finished Steel Plates, from Designs by Corbould, Meadows, and Stephanoff, engraved under the superintendence of the late Charles Heath. New Edition. Square crown 8vo. 15*s*. cloth; morocco, 28*s*.—*A few copies of the Original Edition, in royal 8vo. price One Guinea, still remain.*

MOSELEY.—ILLUSTRATIONS OF PRACTICAL MECHANICS.
By the Rev. H. Moseley, M.A., Professor of Natural Philosophy and Astronomy in King's College, London. New Edition. Fcap. 8vo. with Woodcuts, 8*s*. cloth.

MOSELEY.—THE MECHANICAL PRINCIPLES OF ENGINEERING AND ARCHITECTURE. By the Rev. H. Moseley, M.A. F.R.S. 8vo. 24*s*. cloth.

MOSHEIM'S ECCLESIASTICAL HISTORY,
Ancient and Modern. Translated, with copious Notes, by James Murdock, D.D. New Edition, revised, and continued, by the Rev. Henry Soames, M.A. 4 vols. 8vo. 48*s*. cloth.

MURE.—A CRITICAL HISTORY OF THE LANGUAGE AND LITERATURE OF ANCIENT GREECE. By William Mure, M.P., of Caldwell. 3 vols. 8vo. 36*s*. cloth. Vol. IV. comprising Historical Literature from the Rise of Pure Composition to the Death of Herodotus. 8vo. with Map, price 15*s*. cloth.

MURRAY'S ENCYCLOPÆDIA OF GEOGRAPHY:
Comprising a complete Description of the Earth: exhibiting its Relation to the Heavenly Bodies, its Physical Structure, the Natural History of each Country, and the Industry, Commerce, Political Institutions, and Civil and Social State of all Nations. Second Edition; with 82 Maps, and upwards of 1,000 other Wood Engravings. 8vo. 3*l*. cloth.

NEALE.—RISEN FROM THE RANKS;
Or, Conduct *versus* Caste. By the Rev. Erskine Neale, M.A. Rector of Kirton, Suffolk. Fcap. 8vo. [*Nearly ready.*

NEALE.—THE RICHES THAT BRING NO SORROW.
By the Rev. Erskine Neale, M.A., Rector of Kirton, Suffolk. Foolscap 8vo. 6*s*. cloth.

THE EARTHLY RESTING-PLACES OF THE JUST.
By the Rev. Erskine Neale, M.A., Rector of Kirton, Suffolk. Fcap. 8vo. 7*s*. cloth.

NEALE.—THE CLOSING SCENE;
Or, Christianity and Infidelity contrasted in the Last Hours of Remarkable Persons. By the Rev. Erskine Neale, M.A., New Editions. 2 vols. fcap. 8vo. 6*s*. each.

NEWMAN.—DISCOURSES ADDRESSED TO MIXED CONGREGATIONS. By John Henry Newman, Priest of the Oratory of St. Philip Neri. Second Edition. 8vo. 12*s*. cloth.

LIEUTENANT OSBORN'S ARCTIC JOURNAL.
STRAY LEAVES FROM AN ARCTIC JOURNAL; or, Eighteen Months in the Polar Regions in search of Sir John Franklin's Expedition. By Lieut. Sherard Osborn, R.N., Commanding H.M.S.V. *Pioneer*. With Map and Four coloured Plates. Post 8vo. price 12*s*. cloth.

OWEN JONES.—WINGED THOUGHTS.
A Series of Poems. By Mary Anne Bacon. With Illustrations of Birds, designed by E. L. Bateman, and executed in illuminated printing by Owen Jones. Imperial 8vo. 31*s*. 6*d*. elegantly bound in calf.

OWEN JONES.—FLOWERS AND THEIR KINDRED THOUGHTS: A Series of Stanzas. By Mary Anne Bacon. With beautiful Illustrations of Flowers, designed and printed in Colours by Owen Jones. Imperial 8vo. 31*s*. 6*d*. elegantly bound in calf.

OWEN JONES.—FRUITS FROM THE GARDEN AND THE FIELD.

A Series of Stanzas. By Mary Anne Bacon. With beautiful Illustrations of Fruit, designed and printed in Colours by Owen Jones. Imperial 8vo. 31*s*. 6*d*. elegantly bound in calf.

OWEN.—LECTURES ON THE COMPARATIVE ANATOMY AND PHYSIOLOGY OF THE INVERTEBRATE ANIMALS,

delivered at the Royal College of Surgeons in 1843. By Richard Owen, F.R.S. Hunterian Professor to the College. New Edition, corrected. 8vo. with Woodcuts. [*Nearly ready*.

PROFESSOR OWEN'S LECTURES ON THE COMPARATIVE ANATOMY AND PHYSIOLOGY of the VERTEBRATE ANIMALS,

delivered at the Royal College of Surgeons in 1844 and 1846. Vol. I., with Woodcuts. 8vo. 14*s*. cloth.

THE COMPLETE WORKS OF BLAISE PASCAL:

With M. Villemain's Essay on Pascal considered as a Writer and Moralist, prefixed to the *Provincial Letters*; and the *Miscellaneous Writings*, *Thoughts on Religion*, and *Evidences of Christianity*, rearranged, with large Additions, from the French Edition of Mons. P. Faugère. Translated from the French, with Memoir, Introductions to the various Works, Editorial Notes, and Appendices, by George Pearce, Esq. 3 vols. post 8vo. with Portrait, 25*s*. 6*d*. cloth.

Vol. I.—PASCAL'S PROVINCIAL LETTERS: with M. Villemain's Essay on Pascal prefixed, and a new Memoir. Post 8vo. Portrait, 8*s*. 6*d*. cloth.

Vol. II.—THE THOUGHTS ON RELIGION, AND EVIDENCES OF CHRISTIANITY, with Additions from original MSS.: from M. Faugère's Edition. Post 8vo. 8*s*. 6*d*. cloth.

Vol. III.—PASCAL'S MISCELLANEOUS WRITINGS, CORRESPONDENCE, DETACHED THOUGHTS, etc. from M. Faugère's Edition. Post 8vo. 8*s*. 6*d*. cloth.

PASHLEY.—PAUPERISM AND POOR LAWS.

By Robert Pashley, M.A., F.C.P.S., One of Her Majesty's Counsel, and late Fellow of Trinity College, Cambridge; Author of *Travels in Crete*. 8vo. price 10*s*. 6*d*., cloth.

CAPTAIN PEEL'S TRAVELS IN NUBIA.—A RIDE THROUGH THE NUBIAN DESERT.

By Captain W. Peel, R.N. Post 8vo. with a Route Map from Cairo to Kordofan, price 5*s*. cloth.

PEREIRA.—A TREATISE ON FOOD AND DIET:

With Observations on the Dietetical Regimen suited for Disordered States of the Digestive Organs; and an Account of the Dietaries of some of the principal Metropolitan and other Establishments for Paupers, Lunatics, Criminals, Children, the Sick, etc. By Jon. Pereira, M.D. F.R.S., author of *Elements of Materia Medica*. 8vo. 16*s*. cloth.

PESCHEL'S ELEMENTS OF PHYSICS.

Translated from the German, with Notes, by E. West. With Diagrams and Woodcuts. 3 vols. fcap. 8vo. 21*s*. cloth.

PETERBOROUGH.—A MEMOIR OF CHARLES MORDAUNT, EARL OF PETERBOROUGH AND MONMOUTH:

With Selections from his Correspondence. By the Author of *Hochelaga* and *The Conquest of Canada*. 2 vols. post 8vo. [*In the press*.

PHILLIPS'S ELEMENTARY INTRODUCTION TO MINERALOGY.

A New Edition, with extensive Alterations and Additions, by H. J. Brooke, F.R.S., F.G.S.; and W. H. Miller, M.A., F.R.S., F.G.S., Professor of Mineralogy in the University of Cambridge. With numerous Wood Engravings. Post 8vo. price 18*s*. cloth.

PHILLIPS.—FIGURES AND DESCRIPTIONS OF THE PALÆOZOIC FOSSILS OF CORNWALL, DEVON, and WEST SOMERSET; observed in the course of the Ordnance Geological Survey of that District. By John Phillips, F.R.S. F.G.S. 8vo. with 60 Plates, comprising very numerous Figures, 9*s*. cloth.

PORTLOCK.—REPORT ON THE GEOLOGY OF THE COUNTY OF LONDONDERRY, and of Parts of Tyrone and Fermanagh, examined and described under the Authority of the Master-General and Board of Ordnance. By J. E. Portlock, F.R.S. etc. 8vo. with 48 Plates, 24*s*. cloth.

POWER.—SKETCHES IN NEW ZEALAND, with Pen and Pencil. By W. Tyrone Power, D.A.C.G. From a Journal kept in that Country, from July 1846 to June 1848. With 8 Plates and 2 Woodcuts. Post 8vo. 12*s*. cloth.

THE VADE-MECUM OF FLY-FISHING FOR TROUT: Being a complete Practical Treatise on that Branch of the Art of Angling; with plain and copious Instructions for the Manufacture of Artificial Flies. By G. P. R. Pulman. Third Edition, with several Woodcuts. Fcap. 8vo. 6*s*. cloth.

PYCROFT.—A COURSE OF ENGLISH READING; Adapted to every Taste and Capacity. With Literary Anecdotes. By the Rev. James Pycroft, B.A., author of *The Collegian's Guide*. New Edition. Fcap. 8vo. 5*s*. cloth.

DR. REECE'S MEDICAL GUIDE: For the use of the Clergy, Heads of Families, Schools, and Junior Medical Practitioners. Comprising a complete Modern Dispensatory, and a Practical Treatise on the distinguishing Symptoms, Causes, Prevention, Cure, and Palliation of the Diseases incident to the Human Frame. With the latest Discoveries in the different Departments of the Healing Art, Materia Medica, etc. Seventeenth Edition, with considerable Additions; revised and corrected by the Author's Son, Dr. Henry Reece, M.R.C.S. etc. 8vo. 12*s*. cloth.

RICH.—THE ILLUSTRATED COMPANION TO THE LATIN DICTIONARY AND GREEK LEXICON: forming a Glossary of all the Words respecting Visible Objects connected with the Arts, Manufactures, and Every-day Life of the Ancients. With Representations of nearly Two Thousand Objects from the Antique. By Anthony Rich, jun. B.A., Post 8vo. with about 2,000 Woodcuts, 21*s*. cloth.

JOURNAL OF A BOAT VOYAGE THROUGH RUPERT'S LAND and the Central Arctic Sea, in Search of the Discovery Ships under command of Sir John Franklin. With an Appendix on the Physical Geography of North America. By Sir John Richardson, C.B., F.R.S., etc., Inspector of Naval Hospitals and Fleets. With a coloured Map, several Plates and Woodcuts. 2 vols. 8vo. 31*s*. 6*d*. cloth.

RIDDLE.—A COPIOUS AND CRITICAL LATIN-ENGLISH LEXICON, founded on the German-Latin Dictionaries of Dr. William Freund. By the Rev. J. E. Riddle, M.A., of St. Edmund Hall, Oxford. New Edition, with Corrections. Post 4to. 31*s*. 6*d*. cloth.

RIDDLE'S COMPLETE LATIN-ENGLISH AND ENGLISH-LATIN DICTIONARY, for the use of Colleges and Schools. New Edition, revised and corrected. 8vo. 21*s*. cloth.

⁂ *Separately* { The English-Latin Dictionary, price 15*s*.
The Latin-English Dictionary, price 7*s*.

RIDDLE'S DIAMOND LATIN-ENGLISH DICTIONARY: A Guide to the Meaning, Quality, and right Accentuation of Latin Classical Words. New Edition. Royal 32mo. 4*s*. bound.

RIVERS.—THE ROSE AMATEUR'S GUIDE:

Containing ample Descriptions of all the fine leading varieties of Roses, regularly classed in their respective Families; their History and Mode of Culture. By T. Rivers, Jun. Fourth Edition, corrected and improved. Foolscap 8vo. 6*s.* cloth.

ROBINSON'S LEXICON TO THE GREEK TESTAMENT.

A Greek and English Lexicon of the New Testament. By Edward Robinson, D.D. LL.D. Professor of Biblical Literature in the Union Theological Seminary, New York; Author of *Biblical Researches in Palestine,* etc. New Edition, revised and in great part rewritten. 8vo. 18*s.* cloth.

ROGERS'S VEGETABLE CULTIVATOR;

Containing a plain and accurate Description of every species and variety of Culinary Vegetables: With the most approved Modes of Cultivating and Cooking them. New and cheaper Edition. Fcap. 8vo. 5*s.* cloth.

ROGERS.—ESSAYS SELECTED FROM CONTRIBUTIONS

TO THE EDINBURGH REVIEW. By Henry Rogers. 2 vols. 8vo. 24*s.* cloth.

ROGET.—THESAURUS OF ENGLISH WORDS AND PHRASES

classified and arranged so as to facilitate the Expression of Ideas and assist in Literary Composition. By P. M. Roget, M.D., F.R.S. Second Edition, revised and enlarged. Medium 8vo. price 14*s.* cloth.

ROWTON (F.)—THE DEBATER:

Being a Series of complete Debates, Outlines of Debates, and Questions for Discussion. With ample references to the best sources of information upon each particular topic. By Frederic Rowton. Second Edition. Foolscap 8vo. 6*s.* cloth.

ST. JOHN (H.)—THE INDIAN ARCHIPELAGO;

Its History and Present State. By Horace St. John, Author of *History of the British Conquests in India, Life of Christopher Columbus,* etc. 2 vols. post 8vo. price 21s. cloth.

MR. ST. JOHN'S NEW WORK ON EGYPT.—ISIS:

An Egyptian Pilgrimage. By James Augustus St. John. 2 vols. post 8vo. price 21s. cloth.

THE SAINTS OUR EXAMPLE.

By the Author of *Letters to My Unknown Friends, Letters on Happiness,* etc. Fcap. 8vo. price 7*s.* cloth.

SIR EDWARD SEAWARD'S NARRATIVE OF HIS SHIPWRECK,

and consequent Discovery of certain Islands in the Caribbean Sea: with a Detail of many extraordinary and highly interesting Events in his Life, from 1733 to 1749, as written in his own Diary. Edited by Jane Porter. Third Edition. 2 vols. post 8vo. 21*s.* cloth.—Also an Abridgement, in 16mo. price Half-a-Crown.

SELF-DENIAL THE PREPARATION FOR EASTER.

By the Author of *Letters to My Unknown Friends.* Foolscap 8vo. price 2*s.* 6*d.* cloth.

SEWELL.—AMY HERBERT.

By a Lady. Edited by the Rev. William Sewell, B.D., Fellow and Tutor of Exeter College, Oxford. New Edition, complete in One volume. Foolscap 8vo. price 6*s.* cloth.

SEWELL.—THE EARL'S DAUGHTER.

By the Author of *Amy Herbert.* Edited by the Rev. W. Sewell, B.D. 2 vols. fcap. 8vo. 9*s.* cloth.

SEWELL.—GERTRUDE.

A Tale. By the Author of *Amy Herbert.* Edited by the Rev. W. Sewell, B.D. New Edition, complete in One volume. Foolscap 8vo. price 6*s*. cloth.

SEWELL.—LANETON PARSONAGE:

A Tale for Children, on the practical Use of a Portion of the Church Catechism. By the author of *Amy Herbert.* Edited by the Rev. W. Sewell, B.D. New Edition. 3 vols. fcap. 8vo. 16*s*. cloth.

SEWELL.—MARGARET PERCIVAL.

By the Author of *Amy Herbert.* Edited by the Rev. W. Sewell, B.D. New Edition. 2 vols. foolscap 8vo. 12*s*. cloth.

THE FAMILY SHAKSPEARE,

In which nothing is added to the Original Text; but those Words and Expressions are omitted which cannot with propriety be read aloud. By T. Bowdler, Esq. F.R.S. New Edition (1853), in volumes for the Pocket. 6 vols. foolscap 8vo. price 30*s*. cloth.

⁂ Also a Library Edition; with 36 Illustrations after Smirke, etc. 8vo. 21*s*. cloth

SONGS AND BALLADS OF SHAKSPEARE.

Illustrated in 18 Plates by the Etching Club. Imperial 4to. 42*s*. boards.

⁂ The first Nine Plates were originally published in 1843; and the Subscribers to those Plates may purchase the last Nine separately, price 21*s*.

SHARP'S NEW BRITISH GAZETTEER,

OR TOPOGRAPHICAL DICTIONARY OF THE BRITISH ISLANDS AND NARROW SEAS: Comprising concise Descriptions of about Sixty Thousand Places, Seats, Natural Features, and Objects of Note, founded on the best Authorities; full Particulars of the Boundaries, Registered Electors, etc. of the Parliamentary Boroughs; with a Reference under every Name to the Sheet of the Ordnance Survey, as far as completed; and an Appendix, containing a General View of the Resources of the United Kingdom, a short Chronology, and an Abstract of certain Results of the Census of 1851. 2 vols. 8vo. 2*l*. 16*s*. cloth.

SHORT WHIST: ITS RISE, PROGRESS, AND LAWS;

With the recent Decisions of the Clubs, and Observations to make any one a Whist Player. Containing also the Laws of Piquet, Cassino, Ecarte, Cribbage, Backgammon. By Major A. New Edition. To which are added, Precepts for Tyros. By Mrs. B. Foolscap 8vo. 3*s*. cloth, gilt edges.

SINCLAIR.—THE JOURNEY OF LIFE.

By Catherine Sinclair. New Edition, corrected and enlarged. Fcap. 8vo. 5*s*. cloth.

SINCLAIR.—POPISH LEGENDS OR BIBLE TRUTHS.

By Catherine Sinclair. Dedicated to her Nieces. Fcap. 8vo. 6*s*. cloth.

SIR ROGER DE COVERLEY.

From *The Spectator.* With Notes and Illustrations by W. Henry Wills; and Twelve fine Wood Engravings by John Thompson from Designs by Frederick Tayler. Crown 8vo. 15*s*. boards; or 27*s*. bound in morocco by Hayday.—Also a Cheap Edition, without Engravings, in 16mo. price One Shilling.

SKETCHES BY A SAILOR;

Or, Things of Earth and Things of Heaven. By a Commander in the Royal Navy. Contents:—1. The Shipwreck; 2. The Model Prison; 3. The Foot Race; 4. A Man Overboard; 5. The Assize Court; 6. The Fugitive. Fcap. 8vo. price 3*s*. 6*d*. cloth.

SMEE.—ELEMENTS OF ELECTRO-METALLURGY.

By Alfred Smee, F.R.S., Surgeon to the Bank of England. Third Edition, considerably enlarged; with Electrotypes and numerous Woodcuts. Post 8vo. 10*s*. 6*d*. cloth.

THE WORKS OF THE REV. SYDNEY SMITH.

Comprising the Author's Miscellaneous Writings, and Contributions to the Edinburgh Review. New Edition, complete in One Volume; with Portrait and Vignette. Square crown 8vo. 21*s*. cloth; 30*s*. calf extra, by Hayday.—Or in 3 vols. 8vo. with Portrait, 36*s*. cloth.

SMITH.—ELEMENTARY SKETCHES OF MORAL PHILOSOPHY,

delivered at the Royal Institution in the Years 1804, 1805, and 1806. By the late Rev. Sydney Smith, M.A. Second Edition. 8vo. 12*s*. cloth.

SMITH.—THE VOYAGE AND SHIPWRECK OF ST. PAUL:

with Dissertations on the Sources of the Writings of St. Luke, and the Ships and Navigation of the Ancients. By James Smith, Esq., F.R.S. etc. 8vo. with Illustrations, 14*s*. cloth.

SNOW.—VOYAGE OF THE PRINCE ALBERT IN SEARCH OF SIR JOHN FRANKLIN.

A Narrative of Every-day Life in the Arctic Seas. By W. Parker Snow. With a Chart, and 4 Illustrations printed in colours. Post 8vo. 12*s*. cloth.

THE LIFE AND CORRESPONDENCE OF THE LATE ROBERT SOUTHEY.

Edited by his Son, the Rev. Charles Cuthbert Southey, M.A. Vicar of Ardleigh. With numerous Portraits; and Six Landscape Illustrations from Designs by W. Westall, A.R.A. 6 vols. post 8vo. 63*s*. cloth.

SOUTHEY'S COMMON-PLACE BOOKS.

THE COMMON-PLACE BOOKS of the late Robert Southey. Comprising—1. Choice Passages: with Collections for the History of Manners and Literature in England; 2. Special Collections on various Historical and Theological Subjects; 3. Analytical Readings in various branches of Literature; and 4. Original Memoranda, Literary and Miscellaneous. Edited by the Rev. John Wood Warter, B.D. 4 vols. square crown 8vo. 3*l*. 18*s*. cloth.

Each Common-Place Book, complete in itself, may be had separately as follows:—

FIRST SERIES—CHOICE PASSAGES, etc. 2d Edition; with Medallion. Price 18*s*.

SECOND SERIES—SPECIAL COLLECTIONS. Price 18*s*.

THIRD SERIES—ANALYTICAL READINGS. One Guinea.

FOURTH SERIES—ORIGINAL MEMORANDA, etc. One Guinea.

SOUTHEY'S THE DOCTOR ETC.

Complete in One Volume. Edited by the Rev. John Wood Warter. With Portrait, Vignette, Bust, and coloured Plate. New Edition. Square crown 8vo. 21*s*. cloth.

SOUTHEY'S LIFE OF WESLEY,

And Rise and Progress of Methodism. New Edition, with Notes by the late Samuel Taylor Coleridge; and Remarks on the Life and Character of John Wesley, by the late Alexander Knox. Edited by the Rev. C. C. Southey, M.A. 2 vols. 8vo. with two Portraits, 1*l*. 8*s*. cloth.

ROBERT SOUTHEY'S COMPLETE POETICAL WORKS:

Containing all the Author's last Introductions and Notes. Complete in One Volume, with Portrait and View of the Poet's Residence at Keswick; uniform with Lord Byron's and Moore's Poetical Works. Medium 8vo. 21*s*. cloth; 42*s*. bound in morocco, by Hayday.—Or in 10 vols. foolscap 8vo. with Portrait and 19 Plates, 2*l*. 10*s*.; morocco, 4*l*. 10*s*.

SOUTHEY'S SELECT WORKS OF THE BRITISH POETS,

From Chaucer to Lovelace inclusive. With Biographical Sketches by the late Robert Southey. Medium 8vo. 30*s.* cloth.

STEEL'S SHIPMASTER'S ASSISTANT,

For the use of Merchants, Owners and Masters of Ships, Officers of Customs, and all Persons connected with Shipping or Commerce; containing the Law and Local Regulations affecting the Ownership, Charge, and Management of Ships and their Cargoes; together with Notices of other Matters, and all necessary Information for Mariners. New Edition, rewritten throughout; and containing the New Passengers Act passed during the last Session of Parliament. Edited by Graham Willmore, Esq., M.A., Barrister-at-Law; George Clements, of the Customs, London; and William Tate, author of *The Modern Cambist.* 8vo. 28*s.* cloth.

STEPHEN.—LECTURES ON THE HISTORY OF FRANCE.

By the Right Honourable Sir James Stephen, K.C.B., LL.D., Professor of Modern History in the University of Cambridge. Second Edition. 2 vols. 8vo. 24*s.* cloth.

"*These masterly Lectures by Sir James Stephen, successor to the lamented Professor Smythe in the University of Cambridge, although they take rather new ground, will be found to cast a flood of light on the external and internal histories of the French people, discussing as they do fully and with consummate ability, as was to be expected from the author of* Ecclesiastical Biography, *the monarchical, judicial, and economical institutions of the Great Nation. . . . . . The present Lectures are at once profound [and] discriminative. They are written in a style of singular fascination, and even to the general reader they present historical truth in the attractiveness of romance. We indulge the hope that they will attain a large circulation, especially among those classes who are so latetudinarian as to ignore the painful but palpable facts of ecclesiastical history.*" Electic Review.

STEPHEN—ESSAYS IN ECCLESIASTICAL BIOGRAPHY.

From The Edinburgh Review. By the Right Honourable Sir James Stephen, K.B., LL.D Second Edition. 2 vols. 8vo. 24*s.* cloth.

STOW.—THE TRAINING SYSTEM, THE MORAL TRAINING SCHOOL, AND THE NORMAL SEMINARY.

By David Stow, Esq., Honorary Secretary to the Glasgow Normal Free Seminary. 8th Edition; with Plates and Woodcuts. Post 8vo. 6*s.* cloth.

SUTHERLAND.—JOURNAL OF A VOYAGE IN BAFFIN'S BAY AND BARROW STRAITS,

in the Years 1850 and 1851, Performed by H. M. Ships Lady Franklin and Sophia, under the command of Mr. William Penny, in search of the missing Crews of Her Majesty's Ships Erebus and Terror: with a Narrative of Sledge Excursions on the Ice of Wellington Channel; and Observations on the Natural History and Physical Features of the Countries and Frozen Seas visited. By Peter C. Sutherland, M.D., M.R.C.S.E., Surgeon to the Expedition. With Two coloured Charts by A. Petermann, Six Plates (four coloured), and numerous Wood Engravings. 2 vols. post 8vo. price 27*s.* cloth.

SWAIN.—ENGLISH MELODIES.

By Charles Swain. Fcap. 8vo. 6*s.* cloth; or bound in morocco, 12*s.*

SYMONS.—THE MERCANTILE MARINE LAW.

By Edward William Symons, Chief Clerk of the Thames Police Court. Fifth Edition, including the Act passed in 1851 to amend the Mercantile Marine Act of 1850, and the provisions of the New Act relating to the Merchant Seamen's Fund. 12mo. 5*s.* cloth.

TATE.—EXERCISES ON MECHANICS AND NATURAL PHILOSOPHY;

or, an Easy Introduction to Engineering. Containing various Applications of the Principle of Work: the Theory of the Steam-Engine, with simple Mechanics; Theorems and Problems on accumulated Work, etc. By Thomas Tate, F.R.A.S., of Kneller Training College, Twickenham. New Edition. 12mo. 2*s.* cloth.—KEY, price 3*s.* 6*d.*

"*The object of this work is to remove an evil pointed out by Professor Moseley in his Report on the Hydraulic Machines of the Great Exhibition—the frequent sacrifice of capital and of much mechanical ingenuity, in English machinery as compared with French, from the want of a knowledge of mechanical laws. Mr. Tate enunciates the principles of his subject, and illustrates them by means of exercises conducted for the most part on algebraical and geometrical principles.*" Spectator.

TATE.—THE PRINCIPLES OF MECHANICAL PHILOSOPHY

APPLIED TO INDUSTRIAL MECHANICS. Forming a Sequel to the Author's *Exercises on Mechanics and Natural Philosophy.* By Thomas Tate, F.R.A.S., of Kneller Training College, Twickenham. With about 200 Wood Engravings. 8vo. price 10*s*. 6*d*. cloth.

TATE.—ON THE STRENGTH OF MATERIALS:

Containing various original and useful Formulæ, specially applied to Tubular Bridges, Wrought Iron and Cast Iron Beams, etc. By Thomas Tate, F.R.A.S. 8vo. 5*s*. 6*d*. cloth.

TAYLER.—MARGARET; OR, THE PEARL.

By the Rev. Charles B. Tayler, M.A. New Edition. Foolscap 8vo. 6*s*. cloth.

TAYLER.—LADY MARY; OR, NOT OF THE WORLD.

By the Rev. Charles B. Tayler, M.A. New Edition. Foolscap 8vo. with Frontispiece 6*s*. 6*d*. cloth.

TAYLOR.—THE AUTOBIOGRAPHY OF B. R. HAYDON,

Historical Painter. Edited, and continued to the time of his Death, from his own Journals, by Tom Taylor, M.A. of the Inner Temple, Esq.; late Fellow of Trinity College, Cambridge; and late Professor of the English Language and Literature in University College, London. 3 vols. post 8vo. [*In the press.*

TAYLOR.—WESLEY AND METHODISM.

By Isaac Taylor. With a Portrait of Wesley. Post 8vo. 10*s*. 6*d*. cloth.

"*All the characteristics of early Methodism are analysed in the present volume with a discrimination, and described with a clearness, such as we might expect from the philosophical and eloquent author of the* Natural History of Enthusiasm. . . . . . *Of the Methodism of the eighteenth century, the corporeal part remains in the Wesleyan Connexion; the soul of it, while partly animating that body, was transfused into all Christian Churches. How that great movement became a starting-point in our modern history, and how it was the source of what is the most characteristic of the present time, as contrasted with the corresponding period of last century, not in religion only, but in general tone of national feeling, and manners, and literature, Mr. Taylor ably shews.*" Literary Gazette.

TAYLOR.—LOYOLA: AND JESUITISM

In its Rudiments. By Isaac Taylor. With medallion Portrait. Post 8vo. 10*s*. 6*d*. cloth

THIRLWALL.—THE HISTORY OF GREECE.

By the Right Rev. the Lord Bishop of St. David's, (the Rev. Connop Thirlwall). An improved Library Edition; with Maps. 8 vols. 4*l*. 14*s*. cloth.—Also, an Edition in 8 vols. fcap. 8vo. with Vignette Titles, 1*l*. 8*s*. cloth.

HISTORY OF GREECE, FROM THE EARLIEST TIME

TO THE TAKING OF CORINTH BY THE ROMANS, B.C. 146, mainly based upon Bishop Thirlwall's History of Greece. By Dr. Leonhard Schmitz, F.R.S.E., Rector of the High School of Edinburgh. Second Edition. 12mo. 7*s*. 6*d*. cloth.

THOMAS'S MODERN PRACTICE OF PHYSIC:

Exhibiting the Symptoms, Causes, Prognostics, Morbid Appearances, and Treatment of the Diseases of All Climates. Eleventh Edition, thoroughly revised, corrected, and to a considerable extent rewritten, by Algernon Frampton, M.D., Physician to the London Hospital: assisted by Herbert Davies, M.D., Physician to the London Hospital; N. Parker, M.D., Assistant-Physician to the London Hospital; G. Critchett, F.R.C.S., Senior Assistant Surgeon to the London Hospital; J. Wordsworth, F.R.C.S., Assistant-Surgeon to the London Hospital: Henry Powell, M.D., Edinburgh; and H. Letheby, M.D., Lecturer on Chemistry and Toxicology in the London Hospital Medical School. 2 vols. 8vo. price 28*s*. cloth.

THOMSON'S SEASONS.

Edited by Bolton Corney, Esq. Illustrated with Seventy-seven Designs drawn on Wood by the Members of the Etching Club. Engraved by Thompson and other eminent Engravers. Square crown 8vo. 21*s*. cloth; bound in morocco, by Hayday, 36*s*.

THOMSON'S TABLES OF INTEREST, At Three, Four, Four-and-a-half, and Five per Cent., from One Pound to Ten Thousand, and from 1 to 365 Days, in a regular progression of Single Days; with Interest at all the above Rates, from One to Twelve Months, and from One to Ten Years. Also, Tables shewing the Exchange on Bills, etc. etc. New Edition. 12mo. 8*s*. bound.

THE THUMB BIBLE; Or, Verbum Sempiternum. By J. Taylor. Being an Epitome of the Old and New Testaments in English Verse. New Edition, printed from the Edition of 1693, by C. Whittingham, Chiswick. 64mo. 1*s*. 6*d*. bound and clasped.

TOMLINE'S INTRODUCTION TO THE STUDY OF THE BIBLE; Being the First Volume of the Elements of Christian Theology; containing Proofs of the Authenticity and Inspiration of the Holy Scriptures; a Summary of the History of the Jews; an Account of the Jewish Sects; and a brief Statement of the Contents of the several Books of the Old Testament. New Edition. Foolscap 8vo. 5*s*. 6*d*. cloth.

TOWNSEND.—MODERN STATE TRIALS. Revised and illustrated with Essays and Notes. By William Charles Townsend, Esq. M.A. Q.C. 2 vols. 8vo. 30*s*. cloth.

TOWNSEND.—THE LIVES OF TWELVE EMINENT JUDGES OF THE LAST AND OF THE PRESENT CENTURY. By W. Charles Townsend, Esq., M.A. Q.C. 2 vols. 8vo. 28*s*. cloth.

TURNER.—THE SACRED HISTORY OF THE WORLD, Attempted to be Philosophically considered, in a Series of Letters to a Son. By Sharon Turner, F.S.A. and R.A.S.L. Eighth Edition, edited by the Rev. Sydney Turner. 3 vols. post 8vo. 31*s*. 6*d*. cloth.

TURNER.—A NEW EDITION OF SHARON TURNER'S HISTORY OF ENGLAND DURING THE MIDDLE AGES: Comprising the Reigns from William the Conqueror to the Accession of Henry VIII. 4 vols. 8vo. [*In the press.*

TURNER—THE HISTORY OF THE ANGLO-SAXONS, From the Earliest Period to the Norman Conquest. By Sharon Turner, F.R.S. and R.A.S.L. The Seventh Edition. 3 vols. 8vo. 36*s*. cloth.

TURTON'S MANUAL OF THE LAND AND FRESH WATER SHELLS OF THE BRITISH ISLANDS. New Edition, with Additions. By John Edward Gray. Post 8vo. with Woodcuts, and 12 coloured Plates 15*s*. cloth.

URE.—DICTIONARY OF ARTS, MANUFACTURES, AND MINES: Containing a clear Exposition of their Principles and Practice. By Andrew Ure, M.D. F.R.S. M.G.S. M.A.S. Lond., M. Acad. N.S. Philad.; S. Ph. Soc. N. Germ. Hanov.; Mullii, etc. etc. 3d Edition, corrected. 8vo. with 1,241 Woodcuts. 50*s*. cloth.—Also SUPPLEMENT OF RECENT IMPROVEMENTS. 2d Edition. 8vo. 14*s*. cloth.

WATERTON.—ESSAYS ON NATURAL HISTORY, Chiefly Ornithology. By Charles Waterton, Esq., author of *Wanderings in South America* With an Autobiography of the Author, and Views of Walton Hall. New Editions. 2 vols. foolscap 8vo. 10*s*. cloth.—*Separately*—Vol. I. (First Series), 5*s*. 6*d*. Vol. II. (Second Series), 4*s*. 6*d*.

THE TRAVELLER'S LIBRARY,

In course of Publication in Parts at One Shilling and in Volumes price Half-a-Crown each. Comprising books of valuable information and acknowledged merit, in a form adapted for reading while Travelling, and of a character that will render them worthy of preservation; but the *price* of which has hitherto confined them within a comparatively narrow circle of readers.

Already Published:—

WARREN HASTINGS. By Thomas Babington Macaulay. Price One Shilling.

LORD CLIVE. By Thomas Babington Macaulay. Price One Shilling.

⁂ Mr. Macaulay's Two Essays on Warren Hastings and Lord Clive may be had in One Volume, price Half-a-Crown.

WILLIAM PITT, EARL of CHATHAM. By Thomas Babington Macaulay. Price One Shilling.

RANKE'S HISTORY OF THE POPES. And GLADSTONE ON CHURCH AND STATE. By Thomas Babington Macaulay. Price One Shilling.

⁂ Mr. Macaulay's Essays on William Pitt, Ranke's History of the Popes, and Gladstone On Church and State, may be had in One Volume, price Half-a-Crown.

THE LIFE AND WRITINGS OF ADDISON. And, HORACE WALPOLE. By Thomas Babington Macaulay. Price One Shilling.

LORD BACON. By Thomas Babington Macaulay. Price One Shilling.

⁂ Mr. Macaulay's Three Essays on Addison, Horace Walpole, and Lord Bacon, may be had in One Volume, price Half-a-Crown.

LORD BYRON. And, THE COMIC DRAMATISTS of the RESTORATION. By Thomas Babington Macaulay. Price One Shilling.

LORD JEFFREY'S TWO ESSAYS on SWIFT and RICHARDSON. Price One Shilling.

THE AUSTRALIAN COLONIES: their Origin and Present Condition. By William Hughes, F.R.G.S. Two Parts, price One Shilling each; or in One Volume, price Half-a-Crown.

LONDON IN 1850 and 1851. By J. R. M'Culloch, Esq. Price One Shilling.

MR. S. LAING'S JOURNAL OF A RESIDENCE IN NORWAY. Two Parts, price One Shilling each; or in One Volume, price Half-a-Crown.

EOTHEN; or, Traces of Travel brought Home from the East. Two Parts, price One Shilling each; or in One Volume, price Half-a-Crown.

IDA PFEIFFER'S LADY'S VOYAGE ROUND THE WORLD. Two Parts, price One Shilling each; or in One Volume, price Half-a-Crown.

HUC'S TRAVELS IN TARTARY, THIBET, and CHINA. Two Parts, price One Shilling each; in One Volume, price Half-a-Crown.

Mrs. JAMESON'S SKETCHES in CANADA and RAMBLES among the RED MEN. Two Parts, price One Shilling each; or in One Volume, price Half-a-Crown.

WERNE'S AFRICAN WANDERINGS. Two Parts, price One Shilling each; or in One Volume, price Half-a-Crown.

JERRMANN'S PICTURES from ST. PETERSBURG. Two Parts, price One Shilling each; or in One Volume, price Half-a-Crown.

MEMOIRS of a MAITRE D'ARMES; or Eighteen Months at St. Petersburg. By Alexander Dumas. Two Parts, One Shilling each; or in One Volume, price Half-a-Crown.

SIR EDWARD SEAWARD'S NARRATIVE of his SHIPWRECK. Abridged from the last Edition of the Original. Two Parts, One Shilling each; or in One Volume, price Half-a-Crown.

BRITTANY and the BIBLE; with Remarks on the French People and their Affairs. By I. Hope. Price One Shilling.

RANKE'S FERDINAND the FIRST and MAXIMILIAN the SECOND of AUSTRIA. Price One Shilling.

MEMOIR of the DUKE of WELLINGTON. Reprinted by permission from *The Times* Newspaper. Price One Shilling.

THE LEIPSIC CAMPAIGN. By the Rev. G. R. Gleig, M.A. Two Parts, One Shilling each; or in One Volume, price Half-a-Crown.

THOMAS HOLCROFT'S MEMOIRS. Reprinted (1852). Two Parts, price One Shilling each; or in One Volume, price Half-a-Crown.

LORD CARLISLE'S LECTURES AND ADDRESSES. Price One Shilling.

THE NATURAL HISTORY of CREATION. By T. Lindley Kemp, M.D. Price One Shilling.

ELECTRICITY and the ELECTRIC TELEGRAPH, etc. By Dr. George Wilson. Price One Shilling.

SIR ROGER DE COVERLEY. From the *Spectator*. With Notes and Illustrations by W. H. Wills. Price One Shilling.

ALARIC WATTS'S POETRY AND PAINTING.—LYRICS OF

THE HEART; with other Poems. By Alaric A. Watts. With Forty-one highly finished Line Engravings, executed expressly for this work by the most eminent Painters and Engravers. Square crown 8vo. price 31*s*. 6*d*. boards, or 45s. bound in morocco by Hayday. Proof Impressions, 63*s*. boards.—Plain Proofs, 41 Plates, demy 4to. (only 100 copies printed) 2*l*. 2*s*. in portfolio; India Proofs before letters, colombier 4to. (only 50 copies printed), 5*l*. 5*s*. in portfolio.

WEBSTER AND PARKES'S ENCYCLOPÆDIA OF DOMESTIC

ECONOMY: Comprising such subjects as are most immediately connected with Housekeeping; as, The Construction of Domestic Edifices, with the Modes of Warming, Ventilating, and Lighting them—A Description of the various Articles of Furniture, with the Nature of their Materials—Duties of Servants, etc. etc. New Edition. 8vo. with nearly 1,000 Woodcuts, 50*s*. cloth.

WHEATLEY.—THE ROD AND LINE;

Or, Practical Hints and Dainty Devices for the sure taking of Trout, Grayling, etc. By Hewett Wheatley, Esq., Senior Angler. Foolscap 8vo. with 9 coloured Plates, 10*s*. 6*d*. cloth.

LADY WILLOUGHBY'S DIARY.

Printed, ornamented, and bound in the style of the period to which *The Diary* refers (1635 to 1663). New Edition; in Two Parts. Square foolscap 8vo. 8*s*. each, boards; or 18*s*. each, bound in morocco by Hayday.

WILMOT'S ABRIDGMENT OF BLACKSTONE'S COMMENTARIES

ON THE LAWS OF ENGLAND, intended for the use of Young Persons, and comprised in a series of Letters from a Father to his Daughter. A New Edition, corrected and brought down to the present day, by Sir John E. Eardley Wilmot, Bart., Barrister-at-Law, Recorder of Warwick; and inscribed, by permission, to H.R.H. the Princess Royal. 12mo. price 6*s*. 6*d*. cloth.

WOOD'S ELEMENTS OF ALGEBRA,

Designed for the use of Students in the University. Fourteenth Edition, revised and enlarged, by Thomas Lund, B.D. late Fellow of Sadlerian Lecturer of St. John's College, Cambridge. 8vo. price 12*s*. 6*d*. cloth.

LUND'S COMPANION TO WOOD'S ALGEBRA:

Containing Solutions of various Questions and Problems; and forming a Key to the chief Difficulties found in the Collection of Examples appended to *Wood's Algebra*. Second Edition, enlarged. Post 8vo. price 6s. cloth.

YOUATT.—THE HORSE.

By William Youatt. With a Treatise of Draught. A New Edition; with numerous Wood Engravings from Designs by William Harvey. 8vo. 10*s*. cloth.

⁂ *Messrs. Longman and Co.'s Edition should be ordered.*

YOUATT.—THE DOG.

By William Youatt. A New Edition; with numerous Wood Engravings from Designs by William Harvey. 8vo. 6*s*. cloth.

ZUMPT'S LARGER GRAMMAR OF THE LATIN LANGUAGE.

Translated and adapted to the use of the English Students, by Dr. L. Schmitz. Rector of the High School Edinburgh: with nunerous Additions and Corrections by the Author and Translator. The Third Edition, thoroughly revised; to which is added, an Index (by the Rev. J. T. White, M.A.) of all the Passages of Latin Authors referred to and explained in the Grammar. 8vo. price 14*s*. cloth.

[*March* 31, 1853.

London: Printed by M. Mason, Ivy Lane, Paternoster Row.

BOUND BY
WESTLEYS & Cº
FRIAR STREET,
LONDON